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Why We Reach for a Sweet—But Not Too Sweet

By Walter H. Hull
Virginia

DID you ever experience the feeling of wanting something more to eat when you knew you had already eaten enough? Or, more likely, of having someone else tell you in no uncertain terms that you had had enough, that you didn't need any dessert; that, in fact, dessert was a more or less unholy concession to the sins of appetite and should be treated accordingly? Most of us beyond a certain age have long enough memories to recall that experience, for it was a common one, especially to children, in a period now gone. Grown up, we do not mind so much, for even a stomach may in the course of the years be rounded up and halter broke and taught to be less vociferous in its demands. The fact remains, however, that we knew we wanted that dessert to finish off the meal, even though we could give no good reason for wanting it.

But now at last come actual laboratory tests on human stomachs and their contents which tell us why, and which give sound physiological reasons for that much-maligned craving of ours for desserts. As reported in the *Literary Digest* (June 13), under the heading, "Why We Reach for That Sweet," experiments conducted at Colgate University proved by actual analyses and measurement that sweet desserts brought about a greater flow of gastric juice (an essential element in digestion) than any other food. Meat, by the way, was second. And it is significant that the experiments seemed to prove also that in the absence of these two foods, meat and sweets, the amount of gastric juice produced was not sufficient for proper digestion of the food taken, at least in some cases.

To me there is something distinctly comforting in this report, proving as it does that we knew what we wanted even though we did not know why; and there are two points that I would like to bring out in connection with it.

Is this sedition—to suggest that honey, as it is, may be too sweet? There are so many ways to use honey that are right and good, it may be we are all wrong in asking people to spoil their taste with honey on the spoon.

The first is, naturally, the striking proof that our universal craving for sweets is well justified; and since honey is without question the best sweet (when properly eaten), it should be eaten regularly by more people.

The second point is the evidence furnished by these experiments that our eating habits are based on definite needs of the body, that there is generally good reason for our likes and dislikes, even though we don't always know what that reason is, nor why we want what we want. Facts have a way of remaining facts, regardless of whether we recognize them as such or not; regardless, too, of how hard we try to disprove them, or what arguments we set forth to that end. Therefore, when a large part of the eating public fails to eat honey in any appreciable amount it urgently behooves us to look for a reason beyond that of mere habit in buying food; for there may be one.

It occurs to me that one reason honey is not used more largely is that in its raw state it is rather too sweet for the average palate—at least for the average American palate—and that despite certain diligent and commendable efforts to remedy the difficulty, the amount of honey offered for sale or used in any but its raw forms is negligible.

Just why we do not like our sweets too potent would be hard to explain. Nevertheless, I believe it is a fact and that it has an important bearing

on the low honey consumption in America. And since we have already seen that there is pretty likely to be a sound reason behind any widespread eating habit, we may, I think, safely assume that there is a reason of some sort behind this great American habit of largely abstaining from honey.

Most people will admit that good home cooking is better than the general run of restaurant cooking, and my experience with the latter indicates that such cooking depends too much on mere taste. The first taste is striking—but presently it begins to pall. The sweets are too sweet; the pepper too hot; the salt too pronounced. You are fed up on the taste before you have half finished the meal.

The same thing is true, to a certain extent, with honey. Try it yourself. Two or three bites and you are done. And while the beekeeper or anyone particularly interested in honey might come back for more the next day, or the next meal, or hunt around for a suitable means of diluting the sweet, the average customer is not so interested, and it may be a week, or a month, before he gets around to taking another bite or two. All of which, I repeat, has an important bearing in the low per capita consumption of this queen of dietary sweets.

This brings us back to the original proposition that honey is not at its best in its raw state, and that our habit of offering it thus may be responsible for considerable abstinence regarding its use. Yes, I hear that chorus of protests—charges that I am slandering Nature's work, that honey is the natural sweet, that it is gathered from the flowers over miles of sunlit fields, the very essence of sunshine, and if anyone doesn't think it is good enough in its natural state they can eat something else.



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But wait a minute, brother, wait-a-minute. You've bumped plumb into the crux of this here situation; for that is what nine out of every ten people are doing—eating something else while honey goes begging. You've not only indicated the probability of a colored gentleman in the woodpile; you've torn the woodpile all to pieces and revealed the colored gentleman in toto.

Honey surely is a product of nature; but so is a quince. And to insist that one should be eaten raw while the other must be cooked and dolled up and fussed over before it can be eaten at all is not very logical, nor at all convincing.

There is such a thing as claiming too much for your product, and some honey producers could plead guilty to that charge without stretching the truth. Take, for example, a honey label with the words "Nothing is better than hot cakes and honey," or words to that effect. Upon first reading that label I felt myself actually bristle with resentment; for, although I am interested in honey, and like it, and eat my share of it, I know of any number of things that are better than hot cakes and honey.

In the first place, hot cakes, while all right enough as filler, do not rank first with me as food by any means, regardless of what is on them. And even if they did, I know of several things I would rather have on them than honey: first, a thin syrup made of sugar and hot water; second, straight molasses; third, certain commercial syrups. Honey ranks fourth with me as top dressing for this particular kind of fodder.

If it was hot biscuits, now, that we were talking about, the case would be different—different, but no more applicable to the other fellow than hot cakes are to me. Anyway, I am giving you the straight truth about how that label affected me. Of course, I may be the only person in the country ornery enough to resent being told what I ought to like rather than having it presented in a way that would make me like it.

The trouble with a caption like that is that it raises a question in your prospective buyer's mind—sets him to hunting reasons why he should not buy your product, which any salesman will tell you is bad psychology. Having got him into that state of mind, even if you best him in the argument you will not make a sale, for he has been convinced against his will. One thing I have noticed about selling is that the salesman should never differ openly with his prospect if it can be avoided, not even when the difference is regarding the excellence of his goods.

Just why certain combinations of food do not appeal, while other combinations of the same raw materials appeal strongly, is a problem. I think

the answer is hidden deep in the mysteries of the culinary art, into which I shall not venture. Ask Miss Fischer; perhaps she knows. In any case, it would be of considerable advantage to the honey trade if someone did know or could find out, for we would then be on the way toward developing honey foods that would appeal to a very much greater number of people and bring in a corresponding volume of new trade.

One excellent way to increase the use of honey is to present it in more appetizing form.

A Slight Error

In the August issue of the American Bee Journal, on page 331, in my little contribution entitled "Scout Bees Again," there appears the following sentence: "It is this propensity for long distance flights, as well as many efforts that have put wild bees in nearly every corner of the

globe where bees could make a living." This should read in part, "as well as man's efforts."

Will you please make the correction in your next issue, as this little error of only one letter destroys the sense?

With kindest regards,

Milton G. Miller,
Artesia, California.

Illinois Honey

This is the title of a mimeographed bulletin on honey put out by V. G. Milum, of the University of Illinois. It is a very attractive paper telling the common facts about honey and giving ordinary uses of it, with recipes for honey in baked foods and for honey and milk drinks. If you are an Illinois beekeeper and interested in copies of the bulletin, write direct to V. G. Milum, Department of Entomology, University of Illinois.

I Am a Honey Baby



My name is Griffin Noyes Dodge. I am six months old. I am writing a letter to the editor of the American Bee Journal. I want him to know that honey is making me grow to be a big, strong boy. I have had milk modified with honey since I was three weeks old. Now I have honey on my cereal, too. I have already used up between two and three five-pound pails of honey. If every other baby knew how good honey was, just think how much honey we infants would use every year.

My sister likes honey too. She would rather eat honey than any other sweet. She has it on cereals, fruits, and on bread. She likes it

because she was raised on milk modified with honey. She says that it tastes so much better than any other sweet that she is always going to use honey. The school nurse says that she has exceptionally fine teeth. Perhaps that is because of the mineral elements she gets in honey. Isn't it too bad that other children don't have more honey? If they did, they would grow up liking honey and would keep on using it after they were big.

This honey question is important. That's why I'm writing this letter. I wish that there was something I could do about it. If you think of anything, let me know. Until then, I'll just keep on eating more honey.



Winter Is Coming

The autumn examination is one of the most important of the entire year. The condition of the colony now is likely to determine whether it will pass the winter safely and be ready for business at the start of the next season.

It is especially important to make a very careful inspection of the brood nest to see if disease is present. If American foulbrood is found, the colony should be destroyed. To carry over this disease is very dangerous. The weakened colony is very likely to die before spring or to play out during the period before the honeyflow. To carry over diseased colonies greatly endangers the rest of the apiary, as disease is spread most readily in late fall or early spring.

Every colony should have a vigorous queen. It is a mistake to carry over old and failing queens. It is difficult to requeen successfully either in late fall or early spring. Weak colonies or colonies with failing queens had best be united with other strong colonies.

It is not too soon to make sure that plenty of stores are sealed in the combs to carry the bees through until late spring. If stores are lacking, the bees should be fed before cold weather comes. The earlier the feeding is done after the honeyflow is over, the better for the bees. Entrances should be contracted sufficiently to enable the bees to guard the hives and avoid robbing. When robbing is started at this season it sometimes becomes very serious.

With these matters attended to, little remains for the rest of the season except to pack the bees for winter or set the hives in the cellar when cold weather comes.

Rain

As this is written a general rain is falling in the Middle West. It has already continued over a period of twenty-four hours in some localities and the precipitation has been excessive in spots. From three to six inches of rain is reported in many places.

There is more white clover now than there has been for several years past and everything indicates that next year will be a good one for the beekeeper. After the dry seasons which have prevailed of late, it is very pleasant to see the rain falling again in copious amount. Wet weather is usually favorable to the beekeeper, for it stimulates vigorous plant growth and is likely to be followed by a season of heavy honeyflow.

The rainfall has been spotted, however, through the summer. In some places there has been plenty of rain all season, while others have suffered from drought for short periods.

Better Quality

News despatches state that the fruit growers of the State of Washington have decided to discontinue shipping the C grade of apples to eastern markets. The quantity of fruit thus taken from the market will total many hun-

dreds of carloads. It is thought that, by sending only the very best fruit, the price received will pay the shipper in the long run.

It too often happens that the poorest product which goes to market sets the price for all. Probably the western apple men are using good judgment in keeping the C grade apples at home for canning or drying. If it were possible to secure some uniform action on the part of the beekeepers which would prevent the low grade honey coming into competition with the best table honey, it would have a very good effect on the market.

Frequent cases are called to our attention where some beekeeper sells poor honey to a customer and spoils the chances of another sale for a long time to come. When one buys a food product of really fine quality he is likely to want more shortly. If he is disappointed in his purchase he seldom wants to try again soon.

Large quantities of strong honey peddled among the housewives, unfit for table use, should never be offered except for baking or other commercial use. Such sales of poor honey for consumers' tables probably do more to depress the price and slow down the demand for honey than any other cause.

F. C. P.

Should Honey Be a Seasonal Product?

A typical seasonal product is one which is perishable and is available at expected times of the year. Products, such as fruit and perishable vegetables, are expected to reach market at a certain time every year. People look for them, buy them when available and forget them, to a large extent, at other periods. Canning and preserving in large quantities, with a definite advertising program to increase use in other periods, has, to some extent, overcome the seasonal tendency of these products.

Honey is not a perishable food since it can be kept successfully over long periods, but, in the minds of many, it is a seasonal product because new crop honey finds its way to market during the late summer and early fall; engages attention for a time, and then is forgotten until the next harvest.

Should honey be a seasonal product or should it be made an article of steady purchase through the pressure of advertising and publicity? Let us not attempt to answer the question here but let us consider whether the public consideration of honey as a seasonal food is to our advantage or not. The foods we call staple, such as meat, bread, potatoes, sugar and so on, form the bulk of our diet. Seasonal products are grouped around them. It is possible to increase the consumption of honey by placing it on the table twelve months of the year, it would certainly be to our advantage to do so. Food preferences, however, will have much to do with whether this feat is possible or not.

A recent conversation with a farmer who likes honey brings out a point. He says, "We eat quite a little honey in our family. When honey is taken from the bees, we usually buy a pail or two. We do the same with sorghum when it first comes on the market. Each year we buy some more." Perhaps there are two answers to the question. Some people may use honey throughout the year and it may be easy to induce others to do so. Many people like this farmer, prefer honey as a seasonal product and will not buy it at any other time.

Certain it is that under present conditions of popular notion about honey and popular preference for it as a food, fall is the time when honey sells best. The chief months for honey sales are October and November and this year, with a scarcity of fruit, beekeepers should be able to sell their honey more easily on their home markets than they have been during the past two years.

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Salt peter for Lighting Smokers

This is an idea promulgated by Dr. C. C. Miller years ago. If you have a kitchen stove fire, it is easy to take out a few hot coals and put them in your smoker. But in these times of electric heat, there are few kitchen stoves. A pound of salt peter to two gallons of water makes a very satisfactory solution to dip rags into for smoker lighting. Soak the rags in it, till they are wet through, then wring them out and let them dry. A piece of such rags five or six inches square may be rolled up and a match touched to it. Then drop it into the smoker and fill the smoker with fuel. The rag will burn out and the fuel will get readily lighted, if it is dry. A supply of such rags will save many minutes of worry and loss of temper.

Study Foulbrood

Every now and then we receive a letter from some beekeeper who wonders whether he has foulbrood in his apiary. He has found some brood that looks unnatural and wonders.

Get one of the numerous small pamphlets describing foulbrood and similar diseases, and read it, so that when something unusual shows in the combs of one of your hives you may at once know what it is. If disease should come, you will thus be able to recognize it at once and put a stop to it. If it is not foulbrood, you will be saved the anxiety of the doubt. Starved brood, drone brood in worker-cells, brood that has been left unsealed to mature, all these troubles are insignificant when compared to the real American foulbrood. But we know that they give worry to many inexperienced beekeepers.

Winter Feeding Versus Feeding for Winter

Winter feeding of bees is a bad practice and we should not be compelled to resort to it. But if the colonies do not have enough stores to winter over they should be fed during one of the coming months, September, October or November. When the crop is about over, we must examine our colonies. If any of them are likely to be short for the coming winter, it is urgent to feed them before cold weather until they have stored enough to carry them through.

A good way is to take combs of honey from over-supplied colonies and give them to the needy ones. But if we cannot do that we must feed above the brood nest, and it is just as well, then, to feed sugar syrup as to feed honey. It is even safer to feed the sugar syrup, for it does not attract robbers as does honey. Use one pound of water to two pounds of sugar.

Uniting

The uniting of colonies for winter requires some judgment and care. If you have a fairly strong colony with plenty of brood and little honey, you may find a queenless colony with plenty of honey and a decreasing force. The uniting of those two will result in a strong colony with all that is needed for winter. Queenless colonies, as a rule, should be united with colonies that have a good queen. It is useless to try to winter over a queenless colony.

Compliments from Abroad

Postal cards of compliments from foreign beekeepers at European congresses are quite pleasant to receive. One coming from the Paris International Congress bears the signatures of eight leading beekeepers. Another, from Fontainebleau, carries the names of twelve beekeepers. They are pleasant evidence of sympathy and good will. Thanks, gentlemen, it shows you thought of me.
C. F. Dadant.

Bees and Grapes

Now comes the time of the year when bees are accused of eating grapes. Yet every beekeeper knows that bees cannot injure sound grapes. The test is to put a bunch of grapes inside of a hive of bees and leave it there a few days.

The trouble is that birds eat grapes and so do wasps and hornets. Besides, there are times when sound grapes crack because the juice is being produced faster than the skin of the grape can enlarge. If there is no honey in the field, the bees will suck the sweet juice and it is then that the grape grower complains, for he thinks that the bees are piercing the fruit. Yet they are only gathering what is going to waste, and this juice is more harmful than beneficial to them. Grape juice will never make honey, and if it is stored in any quantity in the cells it will cause diarrhea in winter.

Usually, however, there is little loss in that way. We used to have twelve acres of vineyard, with an apiary of eighty colonies. We have grubbed them out, owing to the prohibition law that forbids the selling of wine. But we never had any trouble from the bees.

Sugar

Walter Hull's article about the use of sugar by the beekeeper, in the July number of this Journal is worthy of careful consideration. Whenever a producer of any commodity substitutes the product of some competitor for his own, he increases his marketing problems to that extent. The amount of sugar consumed by the beekeepers of America runs into a total of considerable extent. The amount of sugar produced is so immense as to be beyond the grasp of the average mind. One town in the everglades of Florida reports a production of 24,000 tons of sugar and nearly two million gallons of molasses last season. The total amount of honey that goes to market is so small in comparison to the sugar produced as to be unimportant. Honey must depend upon its peculiar qualities to provide an outlet, but every pound used at home leaves one less to go to market.

The Package Business

In commenting on the lowering of the express rate on package bees, the Express Magazine estimates that 140 tons of live bees are shipped from California alone. When one stops to consider how many colonies of bees 140 tons would make and that this number is shipped from the one state of California, he sees that beekeeping is a larger industry than most folks realize.

The interest that has been aroused of late among orchard men and gardeners in the use of package bees for pollination indicates an even greater volume of shipment in future.

Sulphurous Fumes to Kill Moths

We receive the following from Dr. R. L. Parker, state apiarist of Kansas:

On page 287, in the lower right-hand corner of the American Bee Journal, you have inserted an article in regard to the treatment for the control of the waxmoth as carried out by certain Swiss beekeepers. I have taken this matter up with several chemists and they and I do not see how sulphur dioxide can be evolved from plaster and sulphuric acid. It may be that European plaster has other constituents in it besides calcium hydroxide and calcium sulphate. In this country, plaster is known as calcium hydroxide (CaOH) or landplaster, gypsum, known as calcium sulphate (CaSO₄). When sulphuric acid is placed with calcium sulphate there is no reaction. Sulphuric acid and calcium hydroxide produces water and calcium sulphate.

If there is some other constituent in plaster other than what is used in America, this should be so explained in your journal.

[As we are not chemists, we gave this matter just as we found it in foreign magazines. So we will leave the question to the scientists.—Editor.]



Fig. 1. Photograph of incense cedar twig, showing honeydew drops. The scale insects responsible for the exudate are hidden by flakes of bark. Natural size.

THE source of a dark mountain "honey" obtained by several beekeepers during the past few years has now come to light. These beekeepers, scattered from Tulare to Shasta County in California, a distance of some 350 miles, invariably reported a heavy yield of dark, extremely thick honey without having any idea of the nectar plant. An occasional yield of white honey of much the same consistency was secured by one producer above Placerville from what was described as cedar crystals. These crystals were said to exude from cracks in the bark of the incense cedar, *Libocedrus decurrens*, and were supposed to be produced by the tree itself.

Observations were made during the spring and summer of 1931 to de-

Scale Insect Honeydew from Incense Cedar

By George H. Vansell

Associate Apiculturist, Pacific Coast Bee Culture Laboratory, Bureau of Entomology, U. S. Dept. of Agriculture, in cooperation with the California Agricultural Experiment Station, University of California.

termine, if possible, the sources of both types of honey. The incense cedars in certain areas, at varying elevation, from 2,000 to 7,000 feet, are infested with a cypress scale, *Xylococcus macrocarpa* (Coleman)*. This insect, beginning in early summer (1931), produced large quantities of a very gummy, amber-colored honeydew, which was freely gathered by the hive bees. The color of the exudate remained constant until fall, after the bees had clustered for the winter. A visit to the mountains on November 3 revealed a most interesting fact. The honeydew which was being thrown off at this time was crystal white. The large beads of it, as shown in the accompanying photograph (Fig. 1), sparkled beautifully like dewdrops or diamonds. After the drops became large they dripped away to the soil.

The "white cedar honey," however, is reported to come into the hives in July, during certain years. This decided time variation (July to November) cannot as yet be explained. Such phenomena of nature are usually quite simple after facts enough are secured. Observations of another season, during which the life history of the scale insect may become known, will possibly remove the obscurities.

* California Agr. Exp. Sta. Bul. 517, "Nectar and Pollen Plants of California." Erroneously referred to, in this publication, as the cottony cypress scale *Ehrhornia cupressi*. —Ehrhorn.

Shaking for Disease Requires Great Care

By Moody Brenneman
Indiana

In reading C. F. Strahan's experience in freeing his apiary of foulbrood (February number, page 61), I find the results of shaking different in my case. I have had my share of foulbrood, but there has been none in my apiary or in my neighborhood for several years, and very little burning, and that only in instances where the beekeeper failed to do his duty.

I believe that if shaking fails to eradicate disease it is because of the lack of extreme care. Saving old foulbrood combs is, in most cases, the worst kind of economy.

My method has been to take away all the colonies near the one to be

shaken; shake over newspapers; brush with weeds. Before beginning to shake, dig a large hole in which a rousing fire is built, and as fast as the combs are brushed free of bees throw them on the fire. Then throw all the newspapers and weeds which you have used on the fire too.

Whenever I have had a comeback, I can trace it to a mistake on my part. I shook some colonies on full combs of honey late in the fall too, but in my case they didn't stay cured. All colonies otherwise were shaken on full sheets of foundation.

I believe, however, in the case of the small beekeeper who is not experienced, that all foulbrood should be burned or else treated by the inspector, since they are in many cases not able to take the proper precautions and disease is perpetuated.

A Wholesale Use for Buckwheat Honey

We were reliably informed (?) that one of the larger producers had found an excellent way to use buckwheat honey, but we were unable to discover the particular use which he had developed until we were tipped off by a friend that he had been stopped on the highway by federal prohibition officers and searched for bootleg. Much to our surprise, he confesses. Of course, we do not wish to get our friend in trouble, so we are withholding his name, but the story is as follows (believe it or not):

"The fact that you have discovered my deception shows there is something rotten in Denmark and that you cannot trust your best friend. I feel sure you must have found out about my bootlegging business through one of my customers, and it must have been a good customer who promised me, when he bought his last gallon, he would not breathe a word to anyone.

"Now, to get down to the facts, there is a way to put bootleg under honey in the same pail. I'll tell you how we do it. First, we must have the bootleg and lots of it. Next we must have a lot of buckwheat honey. I suppose you might be able to use Spanish needle or heartsease honey.

"Why do I use buckwheat? Because this is the only honey that has yet been discovered which cannot be hurt. No matter what you add to it or take away from it, its flavor is not injured. You cannot make it worse.

"Now fill your pails with buckwheat honey; let the honey granulate. After it is hard, insert an inch and three-eighths pipe in the center, letting it down to within two and one-quarter inches from the bottom. This same pipe should lead to the entrance of a colony of black bees.

"Leave it for ten to twelve minutes, depending on the time of day, when you will find that the bees have carried the honey from the bottom of the pail up to within one or two inches from the top. Fill this space underneath with your bootleg, pull out the pipe, smear a little granulated honey over the hole, and you are ready for market.

"When the customer buys it, he gets a straw. When he wants a nip he pushes the straw through the honey and sucks away. Very simple. When you get a truckload, if you are stopped by officers, just remove one of the lids from a pail and you are permitted to pass. Just one smell of buckwheat honey will send them on their way."

Anonymous.

Who Said "Thick Cream"?

Some beekeepers, at least, believe in living well, and if they were able to convince everyone as well as John Hendricks' letter received here convinced us, then honey should have a ready sale, as well as Jersey cows and their cream. I'll bet John Hendricks is getting fat on the combination he recommends, or else there's nothing in calories. But here's his letter:

Your sample of honey labels received today. I note that one of them bears the legend, "Nothing Is Better Than Hot Cakes and Honey."

Very and completely un-wrong.

HOT WAFFLES SPREAD WITH THICK, SWEET (I prefer Jersey) CREAM AND HONEY is better than Hot Cakes and Honey.

Why, even **A SLICE OF WHOLE WHEAT BREAD SPREAD WITH THICK, SWEET CREAM AND HONEY** is better than Hot Cakes and Honey.

The cream needs to be real thick—about a 50 per cent butterfat cream. If you cannot buy cream that thick, buy yourself a Jersey cow (you'll find it is worth it); milk the cow in the evening, set a pail of milk in the ice box, and the next morning use the thick layer of top cream on your hot cakes, waffles or whole wheat bread, and you will then know as you have never known before how well life is worth living.

Very truly yours,

John Hendricks,

Wyoming.

An Interesting Letter . . .

from a Beekeeper in the Great N.-W.

[The writer of this letter is a Swiss who lives at Fribourg, Alberta, not far from Mannville, in the northern part of the province, between the fifty-third and fifty-fourth degrees of latitude. He was a beekeeper in Switzerland and is still a beekeeper in America. We translate it from the French.]

Dear Mr. Dadant: I am sending you a dollar for a subscription to the American Bee Journal. Although I cannot understand much English, I want to see it, and if I find something that I will wish to have translated, I can go to my daughter or to her husband, who both speak and read English.

I wanted to buy a honey extractor this year, but ruin is upon the farmer in this west Canadian country. You know probably that practically our sole crop here is small grain. We had a splendid crop of it, the best I ever had in Canada. As I was not in very good health this spring, I was able to sow only twenty-five acres of wheat, six acres of oats and fifteen acres of green feed. I harvested 1020 bushels of wheat, or about 41 bushels per acre. The oats were poor, as the grain was full of smut, and half of it went up in smoke, but I still had 40 bushels per acre. The green feed was oats, sown two weeks after the oats. The weather was very dry. As we had lots of rain after that, it grew finely.

Well, you see that I had a good crop of wheat, but, although it is fine and hard, they call it only No. 2 and it sells now at 26 cents per bushel at the elevator. It cost me 9 cents per bushel to have it thrashed. I paid a neighbor \$56 to cut and stack my grain. It will cost me 6 cents more per bushel to deliver it at the elevator. I cannot afford to sell it, so I stored it in my crib, to await better prices. I have twenty-five head of cattle. I sold eleven head for \$345, in order to pay my debts.

My bees have brought me lots of honey and have furnished a number of swarms. With five colonies I had fifteen swarms. Only one did not swarm, and that one brought me 150 pounds of clover honey. It is clover honey, from a tall sweet-clover (melilot). The bees are always on it. I harvested 600 pounds of this honey. I lost six swarms that strayed away, but I still have seventeen colonies. I put them in the cellar on November 12. They have lots of honey and are strong; fourteen of them have young queens. I am going to build some hives for next season.



Daughter of Joseph Carrel and her husband, Joseph Gambette

If I cannot sell my wheat at reasonable prices, I will get some hogs and feed it to them. I have already two sows and a boar and still have ten cows and four calves, besides five horses. I have also thrashed 400 bushels of that sweet-clover seed. I sow it for my bees.

I send you my best wishes for the new year. I am getting old; I am going to be 68 next May. I wish I could live near you. I would visit you often.

I am trying to sell my honey at 25 cents per pound at retail, but the Canadians think it is too high. They prefer buying dark extracted honey in cans. But this honey of mine is nicer than any honey I ever harvested, either in this country or in Switzerland. Joseph Carrel.

Yakima County (Washington) in Lead

Yakima County leads the State of Washington in the number of colonies of bees and in honey production, according to a recent check made by the Washington State Beekeepers' Association.

According to the figures, Yakima has a total of 391,000 colonies, which feed largely on alfalfa and sweet clover.

The second county in the state is Grays Harbor, with 365,000 colonies. In Grays Harbor County fireweed honey is produced.

I. L. Neill, Washington.

Pleasant and Profitable Publicity

By L. H. Sweetser
Idaho

BEE and honey exhibits always attract much favorable attention at the state and county fairs. They are not only interesting to great crowds of visitors, but these exhibits and displays are particularly valuable from the standpoint of publicity. And they have the added attraction of being a source of much pleasure to exhibitors themselves and those who are entrusted by beekeepers' organizations with the duty of preparing booths and exhibits.

When proper care and thought are devoted to assembling an exhibit, and some of the members of the association with an artistic "twist" get together and work out an attractive booth or other display, the effect on spectators is little short of electrifying.

The practical value of honey exhibits in fairs and expositions is determined, naturally, by whether they result in increased interest in the



An exhibit from Jersey County, Illinois

product by the public at large and whether their interest is shown by

greater purchases and a larger use of honey on the table and in the kitchen.

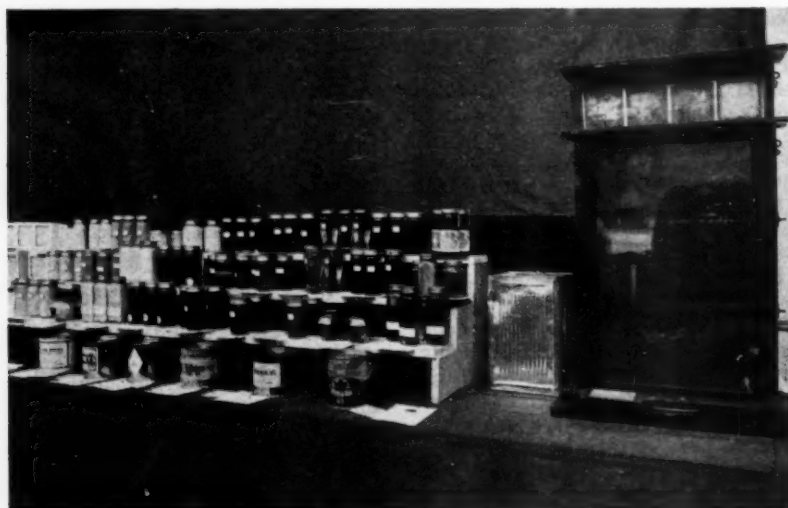
To gain these practical results, the exhibit must be arranged so as to attract and hold the attention of the visitor. And then, while the display pleases the eye and arouses the artistic sense, it must also teach something desirable for the visitor to know. It must be outstanding from the viewpoint of novelty. It should have a harmonious color scheme, with balanced proportion, and the other factors that make an exhibit compelling to the passerby.

A booth trimmed with the various shades of yellow and orange is not only representative of the honey producers' product, but it is also most effective as an "eye-catcher." Live bees are particularly interesting. They appeal to the stroller through the aisles of the exhibits building, and they always command attention. An extractor, or other implements of the profession, in operation, draws the crowd.

And when the visitor has stopped to sate his curiosity, the time is then ripe to talk to him, to answer questions, and to supply him with literature, with samples of honey products or some token that will be taken home and kept for use or reference; for the full value of your exhibit would be lost if there were no one in charge to give out information.

The public needs information. They are sadly uninformed as to the nature and healthfulness of honey and its products and their value as a food and in the diet.

It would be amusing if it were not so pathetic to learn how pitifully ignorant many persons are about the nature and properties of honey. Their questions are certainly illuminating.



Imperial Fruit Show Photo

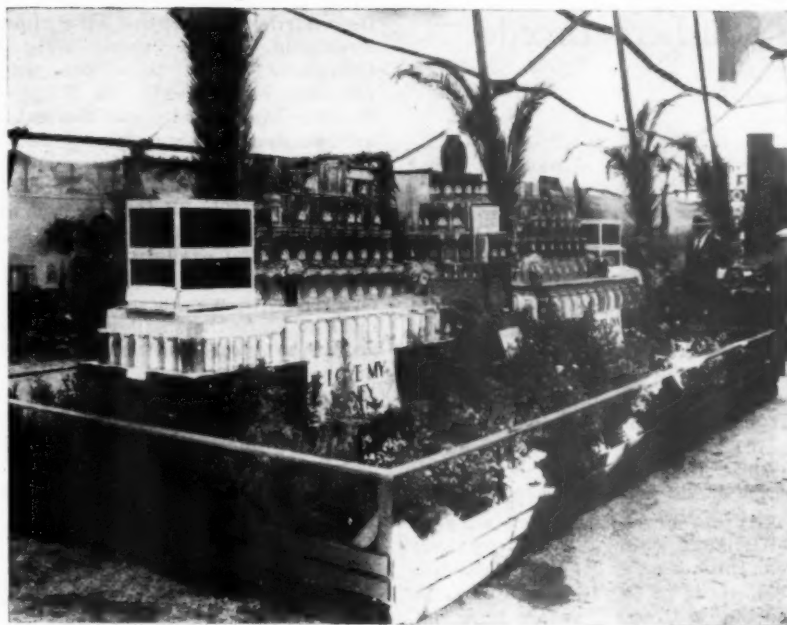
Canadian honey at the Imperial Fruit Show at Manchester, England, in the fall of 1931. This display is the first honey exhibit from Canada entered at the Imperial Fruit Show. British Columbia honey, especially, made a wonderful showing, carrying off six of the nine prizes in the three classes in which it was entered. Competition consisted of honey from Ontario, New Zealand, South and West Australia, Queensland, and the Irish Free State. British Columbia prize winners were as follows:

Market case honey, in tins, H. C. Derrick, Vancouver, second; G. F. Percy, Kelowna, third. Three jars

granulated honey, H. C. Derrick, Vancouver; third, three jars honey, clear, Margaret Turnbull, Penticton, first; William H. Turnbull, second; H. C. Derrick, third.

Canadian honey is becoming better known each year in England, as there has been a steady increase in honey production in many of the Canadian provinces. In 1930 the total Canadian production was estimated at 31,169,635 pounds, of which 12,000,000 came from Ontario; 10,110,128 from Manitoba; 5,500,000 from Quebec; 1,121,325 from British Columbia, and 1,578,900 from Alberta.

N. N. Dodge, Washington.



A complete and uncrowded exhibit from the West. Plenty of honey sources shown here.

The only trait that they know about bees is that they "sting." Some of them believe that extracted honey is "extract of honey," and they gain a world of information watching an extractor at work. They believe that honey can be adulterated, like fruit juice; and that it can be imitated or substituted for, like maple syrup or olive oil.

Yes, the educational value of a honey exhibit is possibly its most important feature. The writer has been county fair manager for many years and well knows what information can be given out by means of an attractively gotten up and well managed booth. The publicity gained could not be approximated in any other manner for the small outlay in cash, which has been in many cases returned through awards and premium money earned.

It is bad business policy to neglect the opportunity offered to display the product of the apiary at the fall fairs. The exhibits superintendent wants your attractive display; the public is receptive and ready to observe and to learn; and the industry as well as each individual producer will be benefited by immediate and evident results.

Yakima Bees Moved for Spray

Bee colonies in the Yakima Valley have been moved from the orchard districts to be out of danger of poisoning by spray on the cover crops. In years when this precaution has not been observed, beekeepers have lost heavily. Many of the colonies have been taken to the Yakima Indian reservation, where horticulture is not followed to any great extent.

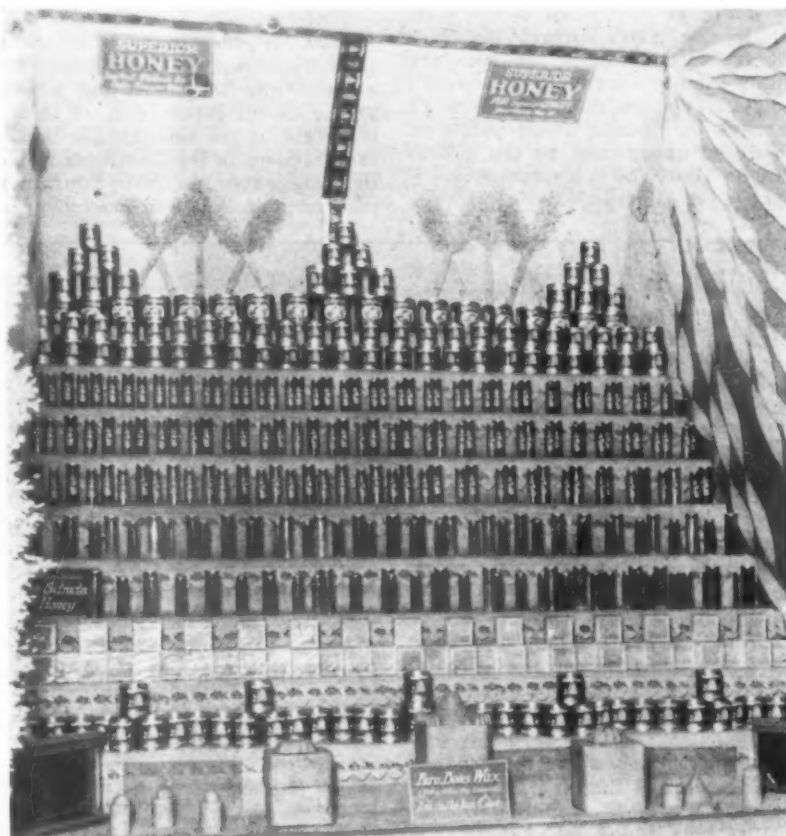
I. L. Neill, Washington.

Beekeeping in Belgium

Beekeeping is carried on more thoroughly in Belgium than in any other country, if we are to believe the number of beekeepers' meetings as indicative of the interest taken.

The Belgian magazine "Le Rucher Belge," in its July number, gives the announcements of beekeepers' meetings to be held during that month. There were 40 meetings announced, all or nearly all on Sunday, during the five Sundays of that month. Most of these meetings were meetings of sections or branches of some society. But in each of them there was to be an address and a discussion of interesting topics.

Of course, Belgium being a small country, the distance to be traveled to attend one of those meetings would be small and this would add to the interest. Besides, Sunday is an enjoyable day to visit, if one is not too exclusive in religious observance.



Simplicity, Quality and Quantity Mark This Exhibit

The hum of bees at work in observation hives, pure beeswax exhibits and cans and jars of honey advertised the wonders of beekeeping at the exhibit of the Superior Honey Company, Ogden, at the Utah State Fair in October at Salt Lake City.

The picture gives some idea of the

exhibit.

Thousands of Mormon Conference visitors and Utah State Fair visitors saw the exhibit, over 50,000 attending the fair. Exhibits at fairs are most worth while, but seldom are as nice as this. The background was golden, beautiful. Perrins, Utah.

Don't Be Unfair to the Southern Breeder

By Thomas Atchison
State Apiary Inspector
Alabama

I HAVE just read your editorial in the August issue, the loss of queens, and your point of view as to why there were a good many complaints of supersedure. I don't agree with you as to the cause. I have been watching this for some time and I know in one case where a large shipper shipped about five thousand packages and had one complaint of shipment going through with a 50 per cent supersedure. These packages of queens were shipped all over the United States and Canada. If the cause were in grafting or in handling, he should have had more complaints. I believe the trouble is more or less at the receiving end.

I have been told that balling of queens at certain times in the North is worse than in the South, and oftentimes receivers of package bees are so anxious to see what his packages are doing he will peep in his hive, thinking he won't disturb his bees, and at the same time the bees are balling the queen and he doesn't know it. On his next trip to work his bees he finds a small patch of brood and queen-cells, so the indications are that she is superseding.

Most of my work is among the

queen breeders of Alabama, and I do not believe the trouble is in grafting. There is some indication that it is caused by the change of climate. It seems funny to see a large shipment of queens all caged at the same time, put into a large basket, and then picked up and shipped to different beekeepers and to different states, and one man will have a heavy loss and call on the shipper for replacement. It may be that some of the trouble is in the northern buyer looking for cheap prices, and often he gets cheap bees and cheap queens.

With our accredited move on here in Alabama we have the very best queen breeders, the most up-to-date queen yards in the United States. A good many of our breeders have not been accredited, but I believe they will bring their outfits up to the standard before the shipping season is over.

Most of our queen breeders use their queens in requeening their outapiaries and we never find where a young queen supersedes. I think it is unfair to put this trouble back on the breeders in the South, as we feel that we have too many unfair replacements to make at present prices.

Nothing to This Witchcraft Business

A clipping, sent to us by Alfred H. Pering, Dade City, Florida, tells of a group of investigators into physic phenomena who ascended to the top of "The Brocken," Germany's magic mountain, and, in accordance with an ancient rite, attempted to change a billygoat into a young man. Somehow or other it didn't come off.

The failure cannot be laid to any error in method, as every requirement in the "high German black book," in which are listed the processes by which the very best middle age witches did their tricks, was faithfully followed.

As demanded by the formula, the experimenters had the help of Miss Gloria Gordon, of England, "a maiden pure of heart." They anointed the billygoat with blood and honey and the scrapings of church bells; they used the proper pine fire and they uttered every one of the Latin incantations required.

As prescribed by the old rite, the goat was led into the magic circle by a silver cord. After he had been anointed with blood and honey a white sheet was thrown over him. All the proper words were repeated and Harry Price, director of the

National Laboratory of Physical Research, London, boomed "one—two—three," and so on up to ten. A hundred spectators looked on in breathless silence while the maiden pure in heart whisked off the white sheet—and low and behold, there stood a billygoat, shivering in the cold.

The crowd applauded and the investigators said they were satisfied. They hadn't expected the hocus-pocus to work anyway. It was all a matter of proving by experiment that there wasn't anything at all in this witchcraft business.

The Influence of Bees Upon Clover and Alfalfa Seed Production

This is the title of a reprint from the Michigan Agricultural Experiment Station quarterly bulletin, Volume XIV, No. 4. The authors, C. R. Megee and R. H. Kelty, report an experiment planned to determine whether the pollinizing activity of honeybees and certain other insects influence the production or yield of alsike clover, June or medium red clover and alfalfa seed.

Areas were selected in Chippewa County in the Upper Peninsula of Michigan and Cheboygan County in

the northern part of the Lower Peninsula, where there were no honeybees except those brought in for this experiment. In Chippewa County, alsike and June clover seed are produced commercially and in Cheboygan County alfalfa seed is produced commercially.

Cages were made and covered with fine mesh nainsook to restrict small insects and to exclude the larger insects and bees. Other cages were covered with wire screen of ¼-inch mesh to allow the smaller insects free access to blossoms, but to exclude the bees. These were placed on the plants previous to the opening of the blossoms and at varying distances from the honeybee colonies which had been moved into the fields.

To obtain a concentration of honeybee activity within a cage, a hive of bees was placed halfway into one side of the cage. The bees were given an entrance into the cage through the rear of the hive, but they also used their regular entrance through the front of the hive. There was also an opening in the top of the cage to allow the bees to leave the cage in case they did not return to the hive.

The conclusion of the experiment states that all insects are present in large numbers, but do not serve as pollinating agents and are of little value in contributing to a setting of pods and seeds. Bumblebees are effective, but because of their relative scarcity cannot be depended on for pollination. The honeybee, however, was found to be a very effective pollinating agent for June and alsike clover and for alfalfa, and the presence of large numbers of bees resulted in marked increases in the seed crops of these legumes.

Copies of this reprint may be obtained by those interested by addressing Russell H. Kelty, Agricultural College, East Lansing, Michigan.

Pollination of Red Clover

The Colorado Experiment Station, at Fort Collins, has recently issued a new bulletin entitled, "Red Clover Pollination by the Honeybee in Colorado." R. G. Richmond is the author. The bulletin contains twenty-two pages and goes into the subject fully. The author concludes that the honeybee is a major factor in the pollination of red clover in that state, and cites yields of seed of fourteen to eighteen bushels per acre. It was found that the first crop of red clover set a good crop of seed when conditions were favorable for honeybee visits.

The bumblebee has generally been regarded as the principal pollinator of red clover, and few reports of seed from the first crop have been reported. Richmond's bulletin is an interesting and valuable contribution to the subject.

Selling Honey in the Store

By E. H. Reif
Iowa

I have a department store, handling dry goods, groceries, clothing, and so on, in a small Iowa town. Just last week I was sold on a particular food item that doesn't have half the food value that honey does. Let me tell you what was done. I am sure it will help you to help your dealers dispose of more honey.

The representative of the food company approached me when I was at leisure and told me he would be glad to make a nice window display, so I gave him a part of my window. I also told my clerk, who usually trims the window, to watch the representative and see if he could get some pointers on window trimming. I listened in occasionally. The representative of the food company was not only trimming the window, but he was also telling the clerk of the merits of his product.

After trimming the window, he said: "If you will give me twelve square inches of your counter space, I will give you a nice display and I will run a short local in your newspaper telling the merits of this product and state that it is on sale at your store." I bought what he had to sell. He sold me, he sold the clerk, he hooked up his newspaper ad with a window trim and a counter display, he cooperated with me, and the item he sells is moving.

Why can't we do as much with honey? Think of the merits of honey, the many things you can tell a clerk or his boss about it, while you are cooperating with him in the selling of that product. Cold-blooded sales, with no effort shown on the part of the beekeeper to help the dealer, are not repeaters.

Sell the dealer or his clerks first. Get under their hides, not by high pressure but very unassuming methods. Ask while you are making your display if the storekeeper or his clerk have ever tasted honey on cornflakes instead of sugar. Give him a folder about honey. It will take a little extra time, but it is well spent.

Our Containers Well Chosen

By Clyde E. Devine
Michigan

AS Will Rogers might say, all I know about bees and honey is what I read, and when I read in the bee periodicals about the new sized tin container somebody wants and the new style glass package that someone else thinks is the last word, I am reminded of the story of the little boy who was given a dime for pocket money and who rushed to a 10-cent store to buy a pocketbook, only to discover after his purchase that he had nothing to put in it.

At the present prices of honey, it behooves producers, if they are to keep part of their dime, to scrutinize all the angles of their production expenses carefully.

The regular five-gallon, sixty-pound honey can is manufactured in enormous quantities as a container for a lot of other commodities besides honey. So also the five- and ten-pound pails. We all know the cost-lowering power of mass production.

Let us suppose that, in response to our clamor, the can people manufactured a special thirty-pound honey can for which there was no other demand or use. When we came to purchase it we found that it cost us more than the regular sixty-pound can. How many of the new cans would we buy unless there was a clear chance for us to pass the extra cost along to the consumer, together with the extra filling, boxing and shipping expense. Who would be the owner of a nice, brand-new white elephant? The can people seem to know their onions, as I notice they have, so far, refused to bite.

Then we come to the glass container. This is something else again. A harder nut to crack, even though it is a glass one. Apparently we have not found the cheap, more or less universally used, mass production article which fits entirely the needs of honey packaging in glass. Perhaps the best we can hope for is standardization—one style, one set of sizes.

I have been successful in marketing my honey locally in that old standby, the Mason fruit jar (white glass ones, of course,) with a small, neat and attractive label in colors. I have observed two sales factors, one psychological and the other economic, in favor of the jar. The first takes advantage of the prejudice and suspicion many people entertain about honey—all unfounded, of course—which looks as though it came from a bottler. When such people see Mason jars of sparkling honey on the grocery counter, even though they do not know the producer whose name appears on the label, they are convinced by the Mason jar that it is a home product, therefore purer, and they purchase it in preference to the other. The second factor is that thrifty housewives, knowing the cost of fruit jars, will mentally deduct the value of the jar when figuring what they are paying for the honey in comparison with other offerings, because the jar represents a definite value to them which they would otherwise have to outlay later at fruit canning time. They do not do this with other glass honey containers. Counteracting these advantages to some extent, of course, is the fractional poundages Mason jars hold when filled with honey.

If honey were not hygroscopic, it might be vulcanized some way to

stay on lollypop sticks. That would account for about a million pounds of our product annually. And how much more healthful for the kids! No doubt a lot of us older ones would take a sly lick at one of the penny "honey pops" when no one was looking.

Getting the Money for Your Honey

By Leonard S. Harker

When it comes to marketing honey, it is always assumed that the public has sufficient money to buy, and so the argument continues: "If only people were not such fools and would buy honey instead of cheap jams"; "if only sugar were not so dirt cheap"; "if . . ."

This question of marketing is constantly before beekeepers and at times is a horrible nightmare. Most of our apicultural writers and editors are doing what they can to help out in this situation.

Marketing is a new trend in the event of beekeeping economics. It is all a question of money. The beekeeper who produces a ton of honey does not create the purchasing power equivalent to his production. This statement applies to the farmer who produces a ton of potatoes, or to the manufacturer of anything you like. It is the paradox which is the beginning of all our economic ills.

You can boost honey till you are black in the face and cut your costs down to the marrow, but the net result will only be a few infinitesimal bee loads towards setting right the economic paradox that the purchasing power in the hands of the public is chronically insufficient to purchase the whole of the products of industry. Wages, salaries and dividends are never enough to purchase all.

For the development of this contention, study the following books: "Profits" and "Business Without a Buyer" (Foster & Catchings); "Unemployment or War" (Maurice Colbourne, Howard McCann, 425 Fourth Avenue, New York).

Beekeepers maintain that honey is a necessity. This opinion is becoming generally endorsed. Yet to the average person it is still a luxury, and until the general public have sufficient ready cash we cannot hope for any general improvement in honey consumption.

The immediate future is anything but rosy. At the present time the nations of the world are like a pack of snarling tomcats tied up in a sack. Most fortunately there is a hole in the sack, and it is a question of who will discover the hole first and get out. With this little piece of allegory I will conclude, so take heart, ye toilers after honey!

England.



A Uvalde County apiary of W. O. Victor

THERE is one live-wire retail merchants' association in Texas that actually boosts for the home products of its section. To Uvalde, Texas, business men belongs this honor. At every opportunity Uvalde's asphalt mines, pecan groves, goat and sheep ranches, artesian wells, etc., are mentioned and advertised; and right along near the top of the list will always be found in bold type, "Uvalde Honey." Thus a scenic folder distributed by the thousands begins: "Uvalde, which has long been famous throughout the United States for its excellent honey, etc." Another folder mailed to thousands of people inquiring about the country has a list of the attractions of the region on the front cover, and one of these reads: "Greatest honey-producing section in the world." Whether or not we may agree with everything this boosting secretary sends out, we must agree that with his continual mention of honey and bees and his pictures of apiaries, etc., in every folder and piece of information about his territory, he is keeping the word honey and bees before a group of readers.

It is interesting to learn how Uvalde came to be the most noted and most widely advertised honey-producing section of Texas so that mere mention of the word anywhere in the states of the Southwest brings the remark: "Oh, you are from the town that supplies that famous honey?"

We must first examine some bits of history. Uvalde, one of the oldest towns in Texas, was founded back in 1854 by Reading W. Black. It was first a stopping place for mail and transport drivers in their journeys to and from San Antonio, Eagle Pass and other points. In early days before land was fenced all the region

about Uvalde was an open prairie, with trees and shrubs growing only along the river banks. Each year the tall grass was set on fire and the annual burning off of the grassland kept shrubs and young trees killed back. Few colonies of bees could have been kept there in those days. As the country began to be settled and fenced, brush began to spring up and one traversing the country today would little dream that the trees and shrubs abundant everywhere were not always there.

It was some thirty years ago that beekeeping began to be practiced extensively around Uvalde. This came with the discovery by a few pioneers that huajillo, catsclaw, mesquite and other shrubs produce a most excellent honey. Big Foot Wallace (for whom Big Foot Street in San Antonio is named), who was one of the most celebrated Indian fighters and scouts of this section in early days, was the first pioneer to advertise the merits of Uvalde's honey. To him, bear meat and wild honey was a most delicious treat, and he mentions this in his writings. These early-day beekeepers had no supply house in the state from which to obtain bee supplies, and therefore ordered bee supplies cooperatively from the factory by the carload. Wishing the world to know that huajillo honey was the finest produced anywhere, they sent an exhibit of honey to the World's Fair, in 1900, which took first prize over all honey there shown.

Within Uvalde County at the present time there are from 40,000 to 50,000 colonies of bees, and the average annual production is roughly estimated at from one million to two million pounds of honey. But not all Uvalde honey is produced in Uvalde County. At least five counties im-

Uvalde Boosts Its Honey

By H. E. Coffey
Texas



Civic pride is a real distinction in but few communities. Cooperative boosting pays every member of a group. Other honey centers can learn from Uvalde.



mediately surrounding Uvalde County produce identically the same kind of honey, and huajillo and other brush found in the so-called "Uvalde District" abounds over a vast expanse of territory in the Southwest. Producers about Uvalde have readily admitted to me that they produce many different grades of honey, varying from water white to a decided amber, and that their failure to grade their honey and sell only the light and mild-flavored honey produced in early spring under the name Uvalde has cost them dearly. The advantages that Uvalde producers once gained and held for a short time have now been permanently lost. All the older producers can remember those years, seemingly forever past, when honey was a cash commodity. At that time the markets of north Texas and Oklahoma had not been invaded by producers from the North and there was a ready demand at fancy prices for every pound of honey that Uvalde could ship. During that time Amos I. Root, of Medina, Ohio, paid Uvalde a visit and is still quoted as saying that the honey produced from the catsclaw and huajillo brush is the best honey known and of unexcelled flavor and almost water-white. That the grade of honey spoken of is most excellent no one will dispute, but with the coming of goats and sheep came also many weeds that produce a low grade honey. Seeking the alluring dollars immediately ahead rather than building soundly for the future, producers sold many pounds of poor flavored, poor colored and dark comb honey at fancy prices to the unsuspecting customers in their selling territory. Mary Lee Wallace and others began to sell a mixture of cane sugar, honey and water as "Uvalde honey"

and carried on the practice for some years before activities of state and national officials have all but put a stop to the practice. Thus it is that the pioneer charms of Uvalde honey have been largely lost and Uvalde beekeepers will be found plying the highways in their honey trucks competing with producers from every other section and finding no better reward for their labors than producers in any other part of the state.

Perhaps the most widely known Uvalde beekeeper is that pioneer who more than twenty years ago came here from east Texas, Mr. W. O. Victor, Sr. Mr. Victor not only produces honey extensively, but has always produced queens and package bees commercially. Mr. J. A. Simmons is another extensive Uvalde beekeeper, having a string of apiaries about Sabinal and in Live Oak County. W. D. Bunting produces not only honey but also has ranches and many pecan groves. He lives in Uvalde and says of his city: "There is nothing that advertises Uvalde more than the honey produced in this section." And there is a BIG idea in that one sentence. Make honey advertise the town or the product, not the product or the town advertise our honey.

While not a honey producer, it would be unfair not to mention the most famous political figure Uvalde has ever produced, Hon. John N. Garner, known and admired by practically every citizen in his district. Congressman Garner takes a lively interest in agriculture and the beekeeping industry of the territory he represents. Mr. Garner always responds to requests made upon him by beekeepers, and when early this year Texas producers were seeking aid from the Federal Farm Board in marketing, it was he, more than anyone else, who was instrumental in securing recognition from the Farm Board for the organized producers in the state.

I do not have space to mention the names of the twenty or more producers I met while in Uvalde, but they are all alike in this respect, that they believe in the advantages of their county and are genuine honey boosters. Really it appears that it would be hard to be a producer of Uvalde honey and not be a Uvalde honey booster. Beekeepers everywhere might gain at least two valuable lessons from Uvalde: (1) advertise and boost your local product extensively; (2) but with it all do not lose the advantages you gain by not keeping up the quality of your pack.

Here's wishing best of luck to Uvalde producers, and may they yet regain in a new way their early-day prestige in the honey markets and along with all the rest of us mount a new wave of prosperity soon that will have real permanence.



This Is Real Showmanship

This picture shows the large display of honey, wax, and foods sweetened with honey, prepared entirely by Mr. and Mrs. Charles S. Kinzie, of Arlington, California. This is the twentieth exhibit that Mr. Kinzie has put up and he ought to be considered an expert at the work.

The beekeepers present declared this exhibit the best they had ever seen anywhere, and the largest individual one. It covered 15x15 feet and was 14 feet high, containing nearly 1800 articles: 518 12-ounce jars, 290 9-ounce jars, 78 24-ounce jars, 260 3-ounce jars, 240 1 1/2-ounce jars, 30 pounds granulated honey, 90 jars wrapped in cellophane paper, 70 jars of different kinds of honey, one quart each of mesquite, bean, orange, sage, buckwheat, eucalyptus, alfalfa, and one quart of honey twenty-five years old.

There were 14 glass barrels of honey, 14 large globe jars with chunk honey, 40 cakes of beeswax, in addition to wax flowers and figures; grapefruit, squash, corn, flower vases, pond lilies, one clock in a cake of wax, which is seen in the picture, and, most unique, a man 30 inches high made of plaster of paris, looking like a grandfather, with five little beehives 7 inches long and 6 inches high. The man wore a bee veil and had a little smoker 3 1/2 inches long in his hand. He was standing in his fenced-in back yard.

There was also a miniature bee yard of 75 colonies in one apiary with a honey house, near an orange grove, with miniature tractors cultivating the ground, nearby highways with automobiles and trucks, irrigating canals and bridges, and a large moun-

tain with an apiary on the mountain-side just like the California bee ranges.

On top of the tower was a large wax dome. A table was set with dishes showing a meal with honey in use, large dolls serving for the people. One doll was a servant with a pan of biscuits and honey.

There was also a department devoted to honey in foods put on by Mrs. Kinzie, including cup cakes, prize bread, cookies, doughnuts, candy, popcorn balls, all wrapped in white cellophane; a showcase of fruit canned with honey; also jellies, jams, and pickles, all made by Mrs. Kinzie.

The exhibit won nine blue ribbons and one second, in addition to the first cash prize. It took Mr. and Mrs. Kinzie three days to set it up, two days to take it out and two months to get it ready. That represents the work needed to put up something worth while.

Mr. Kinzie has won 250 ribbons at fairs. His tower of honey is particularly beautiful, lit up with three gooseneck lights outside. At the Los Angeles fair nearly 300,000 people saw his exhibit. It is one of the finest fairs in the West and the Horticultural and Agricultural Building well designed.

Mr. Kinzie has developed a splendid retail trade, supplying some forty stores with his honey. His fancy orange blossom honey is wrapped in cellophane and also put up in tin and in pint and quart jars of glass. It goes all over the United States and in some other countries.

Mr. Kinzie has the advantage of some of us because he is a carpenter and finishes all his showcases and racks just as he needs them.

Bees May Seal Fermenting Honey in a Copious Honeyflow

By Alfred H. Pering
Florida

I AM prompted by what the editor says in the July number, on page 322, "Extracting Honey," to submit an account of some experience with honey souring. The editorial says: "Sometimes the bees seal honey before it is ripe, and in such cases there is danger of fermentation unless it is heated a little to evaporate the extra moisture."

This editorial reminds me of the experience I have been having with this particular behavior of honey since coming to this part of Florida from Indiana six or seven years ago. In Indiana I do not remember having trouble with either extracted or comb honey souring before removal from the bees or afterward, unless it was one or two seasons when there was an extra heavy late honeyflow from goldenrod or the fall asters.

In these two instances the weather turned cold suddenly and continued, so the bees, being compelled to cluster to keep warm, left the new honey exposed so it could not be ripened in the usual way. As you know, newly stored goldenrod honey gives off a very sour odor while the bees are fanning for ventilation, and this odor is noticeable some distance away. It disappears as the honey ripens. After it is thoroughly ripe one hardly realizes that it could give off such an odor.

In these two cases the supers were removed, some honey was sealed and quite a lot unsealed. The unsealed honey was extracted and kept by itself and the sealed honey kept by itself. The latter was saved without much trouble, but the former was exposed to the cold in an attempt to granulate it. The effort, however, was a failure, and after working with it in various ways it was thrown out in disgust.

We have quite a little goldenrod here in Florida, but we do not have cool weather along with the honeyflow from it, neither do we have cold weather afterward, so we have little trouble from souring. In some years, however, we do have trouble, the cause of which I am not able to explain.

The article, "Sour or Fermenting Honey," presents a problem, on page 129 of the March, 1929, issue, which is a problem sure enough. To lose a crop after all the work, expense and time involved is not pleasant to think about, and to work with the honey and to experiment with it to try to save it and turn it to account just adds to the beekeeper's "blessings."

When this condition, related in that article in March, was first noted, one of the sure remedies I thought was to leave the honey on the hive, but most of us like to re-use empty combs, so we want to extract to get combs. I left on all the supers I could, but as winter approached examination appeared to show that ripening did not take place as expected. Bubbles still showed whether the honey was sealed or unsealed.

Some of the honey appeared to be more or less sour. I tasted it and retasted it until I couldn't taste it any more. The bubbles remained just the same in the combs and I tried several things to remedy matters, some not worth relating.

Two of them are important. First: I filled several five-gallon glass containers with extracted honey, doing the extracting as late as possible, wishing to leave the combs with the bees as long as I could to ripen. No effort was made to keep the sealed and unsealed honey separate while extracting, except in the case of one five-gallon lot which was kept for comparison. All but two of these containers were exposed to the cold to granulate it, although we do not have much cold here.

Results were interesting. The honey granulated in layers, some of the containers having several layers, from an inch to as much as five inches thick. Some would have bunches or pockets left liquid. One or two jars granulated solid. One did not granulate at all and another had about two pounds granulated.

I wish I had extracted sealed honey and unsealed honey separately to see which was which, but it was too late.

When spring came and the weather warmed, granulation ceased and I began to separate the liquid from the granulated honey by drawing off the liquid, using a coarse cloth over the mouth of the jar. Much to my surprise, the sourness of the liquid honey had almost disappeared, and in the granulated also, whether the candied honey had been liquefied by heating or not.

I found sale for most of this honey, although off in color and off in price. I fed back what I could use to advantage, securing some fine combs and strengthening some weak colonies, without seeing any bad results. Since this experience in 1929 I have kept watch for a repetition of the "caper," but it has not reoccurred.

In two hives I marked the two outside brood combs on each side, eight combs in all, that I knew contained some of this "bubbly honey." Each

spring and fall since I have uncapped a space in these combs to see if the bubbles were there, carried over from season to season. Apparently they were always there.

The winters are so mild here that in many cases the bees will not consume their honey in outside combs, especially where the Modified Dadant combs are used with wider spacing and thicker combs at the tops of the frames.

Sometimes, too, I leave a bit of honey in the supers. They need it for bait. The use of these with about a pound of unsealed honey proved profitable. The bees will move honey up from below, leaving more brood room. There is less swarming, stronger colonies, and a larger surplus as a result.

On two other hives I left two extracting supers of this bubbly honey, one on top of bait combs, and plainly marked. These were well filled and sealed. Each year I have kept them above other supers on the hive summer and winter, but the bubbles would not disappear. They could easily be seen by holding a frame up to the light or by uncapping the honey.

The honey did not appear to be soured, and, feeling that I had kept them long enough, I extracted the honey, which was very strong, thick, and dark red in color. Watching the seasons more or less carefully, I have decided that the varieties of oak trees are the source of this honey.

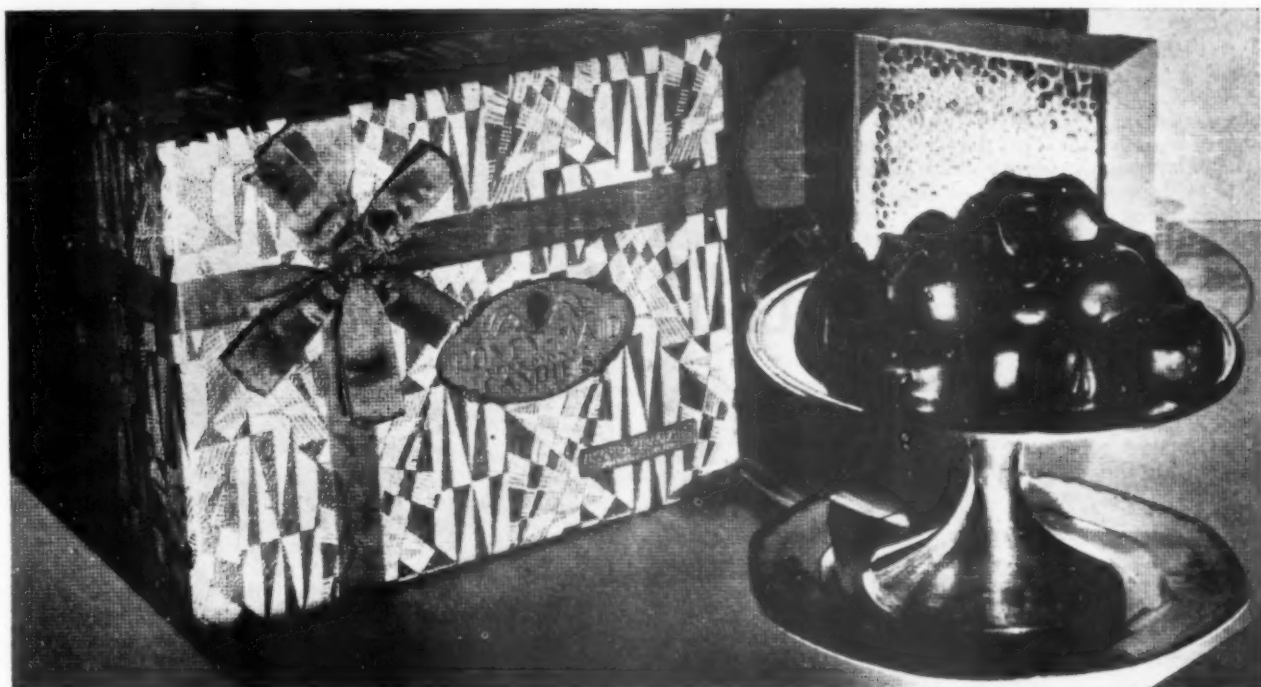
Tobacco Blossoms Injure Bees?

We are in receipt of the enclosed from N. G. Eremie, of Braila, Roumania, on bees and tobacco:

"Before they began tobacco culture in our region, there were many hives of bees in our villages. But upon the appearance of tobacco the colonies began to be depopulated. As the tobacco increased, the number of colonies decreased. Highly displeased, I concluded to investigate.

"I therefore visited tobacco fields during the bloom. I discovered a great number of bees lying on the ground. Some were still alive. I noticed that their legs were more or less coated with a viscous substance which I also noticed upon the tobacco blossoms. The bees which alighted on the flowers would first get their feet glued up, then the rest of the body as well as the wings would become more or less coated with this glue and they would fall to the ground and die. I then understood why the colonies located in the vicinity of tobacco fields could not prosper."

[Have our readers who are tobacco growers noticed anything like this? We have a large number of tobacco fields in the South, and anything of this kind ought to be readily perceived.—Editor.]



A New Process for Destickifying Honey

By Natt Noyes Dodge
Washington

FOR many years the messy stickiness of honey has been recognized by beekeepers as one of the serious drawbacks to the wider use of their product. Numerous attempts have been made to develop processes by which this characteristic might be overcome, the most practical of which has seemed to be the perfection of a method of making jelly by the addition of fruit pectin and fruit acid. However, on April 19, 1932, a patent was granted to Miss Nellie Jean Stratton, of Youngstown, Ohio, on a process for treating honey which apparently offers interesting possibilities.

Miss Stratton is an enthusiastic and brilliant student of dietetics. She has long realized the potential possibilities of honey, and she has also been cognizant of the fact that its stickiness and moisture-absorbing properties offered serious drawbacks to its increased popularity and wider use in many kinds of food manufacture. For many years she has been experimenting in an attempt to develop a process for treating honey so that none of its flavor and health virtues would be lost, and at the same time its stickiness and other undesirable physical characteristics might be removed. She tried hundreds of materials and hundreds of methods before she finally discovered a substance which, while doing away with the stickiness and moisture-absorbing properties of the honey with which it was mixed, detracted

not at all, according to her tests, from the merits of the sweet. In fact, this substance is in itself a health food, and its addition to honey increases rather than detracts from the health values of the product. The brilliance of the achievement is magnified by the fact that Miss Stratton has been terribly handicapped in her efforts by the affliction of blindness.

Miss Stratton's original goal in starting out on the long trail which finally led to the development of her process was the creation of a honey product which might be used as material for the center of a chocolate bon-bon. In this she succeeded admirably. By merely beating her honey product, she made a delicate, smooth fondant which may be flavored, colored, or varied by the addition of nuts, or fruit bits, and dipped in chocolate to produce a most delicious confection approximately 50 per cent honey by weight. Other attempts to make a honey-centered chocolate failed because of the fact that the honey absorbed moisture, causing the chocolate coating to crack and the confection to "leak" and smear the wrapper and box with liquid stickiness. The keeping qualities of Miss Stratton's chocolates compare favorably with those of any on the market. During the last several years Miss Stratton and her associates have built a complete line of honey confections under the trade name of "Honey-Maid Candy." This includes not only

chocolates, but honey chews, honey nougat pieces, and others.

Up to this time it has been inadvisable for Miss Stratton to reveal the details of the process by which she transforms runny, sticky honey into a product which can be controlled so that it may be put into the practical manufacture of a real honey candy. With the granting of patent rights covering the process, the secret now may be divulged, not only as an item of interest to beekeepers and others who are concerned with the future of honey, but as a selling point illustrating the health merits of the product.

The substance used in destickifying honey is LACTOSE.

Lactose is the slightly sweet sugar of milk. The process involved in making the fondant used for the centers of Honey-Maid chocolates consists of dissolving a given quantity of lactose in an equal amount of boiling water. To this solution is added a very high quality white clover honey, by weight from one-fourth to one-half in excess of the amount of lactose. The mixture is raised to a temperature of approximately 236 degrees Fahrenheit. It is then cooled to about 100 degrees F., placed in a beater and, with the addition of a very small amount of glycerine, stirred until a soft, fine, crystalline mass of fondant is obtained. That is all! This honey-lactose has been found by microscopic examination to be the smoothest of any fondant

made, due to the smallness of the crystals.

But the manufacture of the various, new, honey candies is not all that Miss Stratton's honey-lactose process has made possible. By varying the proportions of the two ingredients, usually through the addition of larger quantities of honey, and by using the honey-lactose base without beating it to the crystalline or fondant stage, Miss Stratton has produced a number of other products. Among these is a spread or syrup for waffles, a "topping" for pies and cakes, a substitute for whipped cream in parfaits, and a product for the sweet-impregnated coating for cereal foods. Other special uses (when the honey-lactose base is properly combined with the desirable medicants, unguents, saponifiers and cleansers) include the making of cough medicines, cosmetics, tooth pastes, and the like.

Samples of Miss Stratton's Honey-Maid Candy have been sent for analysis to the Bureau of Foods, Sanitation and Health of "Good Housekeeping" magazine and the Institute of Nutrition of "Physical Culture" magazine, and have been approved and indorsed by both. Authority to use the official emblem of each organization has been granted to Miss Stratton in merchandising Honey-Maid Candy. Dr. E. F. Phillips, of Cornell University, an authority with whom all beekeepers are well acquainted, says of Miss Stratton's product: "We feel that Miss Stratton has not only invented a candy of the highest value to human health, but at the same time she has scored a victory in candy making by discovering a method to make a fondant of the finest texture . . ." Mr. W. K. Kellogg, of the Kellogg Company of Battle Creek, Michigan, after trying Honey-Maid Candy, wrote to Miss Stratton: "I believe that you are doing a wonderful work for the health of the nation in supplying a candy which is not only wholesome but delicious."

All beekeepers are now familiar with the numerous merits of honey—its content of minerals, its easily digested, less fattening sugars, its medicinal principles, and its delicate and delicious flavors. According to Dr. Phillips, lactose is not assimilated in the manner of other sugars, but passes to the colon (lower bowel), where it is changed to lactic acid without work on the part of the digestive organs. The effect of eating lactose is identical with that arising from the use of buttermilk. And so, in Miss Stratton's new honey product, which is merely the accomplishment of an effort to destickify honey, we find the old Biblical combination of "milk and honey" once more coming before the public, in a new form and under modern conditions, but just as healthful and even more delicious.



A September Bouquet

From a garden that I know
Came a great bouquet,
Making bright by its glow
All my busy day.

Cosmos—delicate and fine—
Lavender and white—
Goldenrod, whose sheen and shine
Made the garden bright.
Salvia, whose crimson splash
With good-cheer imbues,
Gay nasturtiums' bold dash
Of oriental hues;
Honeysuckles fill my rooms
With their perfume sweet,
While petunias' fragile blooms
Add their beauty, fleet.

Such is my beloved bouquet,
Sent with loving line
From a garden far away
By a friend of mine!
Lida Keck-Wiggins.

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Did you ever hear of a card-board garden? Neither did Honey Lady till the other day, when on honey recipes and lore intent she wandered into the home and back yard of a preacher friend of hers.

This back yard is quite a show place in the somewhat "poor" neighborhood of a mission church. The bees and I had a lovely hour together as we peeped into the hearts of lilies, delphiniums, nasturtiums, and drank in the scarlet beauty of hardy zinnias, glowing goldenrod, perfume of petunias, and enjoyed the exotic color and exquisite order of the plot.

And, as we walked with him in his garden, the preacher remarked: "Did you ever make a card-board garden?" Honey Lady said in surprise: "Why no. What do you mean?"

"Well, you see," said this preacher, who Honey Lady has discovered doesn't deliver all his sermons from a pulpit by any means, "frequently I go out to the tuberculosis hospital and other places where there are shut-ins. These people never get out into the gardens of the town, but most of them love flowers dearly. I take them bouquets, of course, but I also take along what I call my card-board garden."

"Well," said Honey Lady, "just what is a card-board garden?"

"Wait a moment," he said, and, going back into the house, he brought out a square of white card-board. Then as we walked, he said: "See I have drawn a sort of map-picture of

the garden on this card. Here, where the red pencil marks are, is indicated that bed of crimson zinnias. Over here the yellow pencil locates the golden-glow. Where a great bed of blue delphinium blows, I've put a blue mark on the card. Here, you see, is a path. There (showing me a few green and gold hieroglyphics) are the lilies. Over there, just outside the garden, the green pencil-marks show where the grass plot begins. Now, when I go out to the hospital I take this card along with the bouquet, and with its help I can picturize for the shut-ins the whole lay of the land, so to speak. They can almost SEE the bed where each flower was plucked. It's a very simple little thing, you know," he concluded as he put the big white card under his arm and began plucking a bouquet for me, "but it really does quite a nice piece of work."

I assured him that I was sure it did and I only wished he might make phonograph records of the hum of the bees among those lovely flowers, and the song of a redbird that filled all the airy spaces with a grand hymn of praise to the Maker of all the glories of the outdoor world! Perhaps that WILL come some day—who knows? At all events Honey Lady hopes that some of the Blue Kitchen readers may get busy with crayon and card-board and carry this little suggestion into practical use. This is certainly a case of "When you have a blessing sent, pass it on—pass it on!"

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A guest in Honey Lady's house fell ill. He was one of those unfortunates who suffer from diabetic troubles; hence can have no cane sugar. Honey Lady wanted him to have a nice custard for dessert, also some cooked fruit—peaches, to be specific. So she put her wits together and worked up a sugarless custard for that day and a sugarless charlotte russe for another.

But how, you are asking, did she do it without sugar? Here's how: She took down the honey jar, because

diabetics or anybody else can always have fruit sweetened with the harmless, health-giving amber nectar culled by the busy bee.

Well, here's the way the custard was prepared in the Blue Kitchen, and incidentally eaten with relish by the invalid:

Ingredients of Honey Custard

- 2 cups milk
- 3 egg yolks
- $\frac{1}{2}$ cup extracted honey
- $\frac{1}{8}$ teaspoonful salt

Directions: Mix honey, eggs and salt until nicely blent. Then add the milk, scalded but not allowed to boil. Mix lightly and pour into a double boiler until mixture thickens. This is a soft custard.

When she had done this, Honey Lady let the custard cool and then poured some of it over a saucerful of sliced peaches. The result was a complete success.

On another day the invalid's tray was brightened by a dainty glass of charlotte russe. The recipe for this honey dessert had been given Honey Lady by a practical bee man, Asa Merriam, Clark County, Ohio, whose little English wife had made use of it a good many times in her trim farm kitchen.

The little dainty is called simply "Honey Charlotte Russe," and these are the directions:

- 1 quart cream
- 6 lady-fingers
- $1\frac{1}{2}$ cups honey (of as delicate a flavor as possible)

Chill the honey by placing the dish containing it in a pan of ice water. Whip the cream and add it to the honey, mixing the two well. Line a dish, or tall glasses, with the lady-fingers and fill with the honey and cream. Serve very cold.

And doesn't that make your mouth water? It had that effect on Honey Lady's invalid guest.

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Did you ever notice the difference between the "howdy-do" and the "good BYE" of a bee? When he is playing up to you his buzz sounds much like "Cuzzin, cuzzin," but if you slap out at him in fright he will turn tail and as he goes you'll hear something like this: "No kin, no kin." Notice next time. Something like the conversational note of a friend or relative who comes wanting a loan. "Cousin, cousin," he will say to you very sweetly, but if you refuse him—me, oh my! "No kin, no kin!"



By N. N. Dodge

Reception, August 16, at Puyallup, for Dr. Slocum

August 16 is the date which, at the time of preparing these notes, has been set aside by beekeepers throughout the State of Washington for a reception, at Puyallup, Washington, in honor of Dr. and Mrs. B. A. Slocum, formerly specialist in apiculture of Washington State College. During the years that Dr. Slocum was with the Extension Department of Washington State College and serving as state inspector of apiaries for the State of Washington, he became endeared to Washington beekeepers. Since 1927, Dr. Slocum has been at Cornell University and has been very closely in touch with beekeeping in New York State. Dr. Slocum has been assigned to work in China, and it is while on his way to the Orient that he will visit his old friends in Washington. Mr. Frank Ross, of Puyallup, is in charge of the reception program.

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"Tin Pants" for Nature Coasting

"Tin pants" is the name applied to special trousers which are provided for visitors who wish to go "nature coasting" by the guide department of the Rainier National Park Company. "Nature coasting" consists merely of sitting down on the steep, snow-clad slopes of a glacier and "letting nature take its course." In Mount Rainier National Park, with its twenty-eight glaciers, there are numerous steep snow slopes even during the warmest weeks of summer, which are suitable for "nature coasting." The "tin pants" are merely hiking trousers on the seat of which is sewed a large canvas patch. The patch is saturated with a mixture of beeswax and paraffin and pressed with a hot iron. This provides a smooth surface for sliding, at the same time waterproofing the seat of the trousers. Bees are instrumental in furthering a great number of human activities, but "nature coasting" is one of the most unusual forms of pleasure to which honeybees contribute.

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Charles Brittain Is Grandpop

Mr. and Mrs. Charles Brittain, manager of the Pacific Slope Honey Company, of Seattle, Washington, received news of the arrival of a granddaughter, Eleanor Janice, on

July 22. The baby girl is the daughter of Mr. and Mrs. Wayne S. Brittain and is the grandniece of Mr. Fred Brittain, well known beekeeper of Humptulips, Washington.

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Joubert Gets into Print

Mr. Julian P. Joubert, of Enumclaw, Washington, is receiving letters of congratulation on an article about his wayside honey stand and apiary which appeared in the July issue of the magazine "Wayside Salesman." Joubert reports that he made a trip across the Cascade Mountains recently into the Wenatchee and Yakima valleys, but did not see a single beehive. However, when he returned he found that someone had driven into his bee yard in his absence and trucked away five of his best colonies.

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Fireweed Crop Reported Good

Reports from western Washington beekeepers indicate a very good crop of fireweed honey this season. Miss Elizabeth Dickerson, of the Pearce-Dickerson Bee Farms at Woodinville, was finding ready sale for new crop comb honey in July at the new roadside stand. Horst & Campbell, of Olympia, Washington, state that crop prospects are excellent, with colonies four stories high on August 1.

An Argentine Contemporary

The "Gaceta De Granja" (Farm Gazette), published in Buenos Aires, is a very fine magazine devoted to the cultivation of poultry, rabbits and bees. These three industries are secondary branches of farming, but go very well together in a single enterprise. The May number of this interesting publication gives an article by Hector Inch describing an establishment composed of 400 colonies of bees and 500 chickens. He shows how practical it is to rear chickens and bees.

The rearing of rabbits has hardly begun in the U. S. But there is a future to this industry. The large rabbit, which is often called here "Belgian hare," is a profitable investment when properly managed. Indeed, poultry, rabbits and bees are good investments in small scale farming.

THE EDITOR'S ANSWERS

When stamp is enclosed, the editor will answer questions by mail. Since we have far more questions than we can print in the space available, several months sometimes elapse before answers appear.

WHICH QUEEN WITH THE SWARM?

Please inform me as to whether the young or the old queen leaves the old hive at the time of swarming. MINNESOTA.

Answer—It is the old queen that goes out with the first swarm. Most of the time the young queen is not yet out of the cell. The bees usually keep her shut in to prevent the old queen from killing her.

DOES DARK COMB DARKEN HONEY?

1. Could you please tell me if honey extracted from comb in which brood has been reared (especially if the comb is old and dark) will be dark and discolored?

2. How does Korean *Lespedeza* rank as a honey crop? KANSAS.

Answer—1. If the bees have had time to burnish the comb before putting the honey in it, it will be clean and the honey will take but little, if any, color from the dark color of the comb. We have seen the very whitest honey taken out of very dark comb with the honey extractor.

2. I do not find the name of the plant as you spell it. In the books of botany it is called "*Lespedeza*." It is also called "bush clover," but is not noticed anywhere as a honey plant.

WINTER QUESTIONS FROM VIRGINIA

I have a strong colony consisting of two hive bodies, ten frames each, with a young Italian queen just introduced. When should I move these bees into the cellar for winter? Is it best for them to have one hive body for wintering, or should they have both hive bodies just as they are today?

Bees raise their brood in the center of frames, placing honey on the out edges of these frames. Do you think this to be honey enough for their wintering stores, or should I place a super of honey over the brood chamber (or hive body) for their winter food?

Our first frost usually comes about October 10 to 15. Our winters are mild, temperature ranging from 38 to 40 degrees, though we do have some extreme cold snaps, but hardly ever gets colder than 8 to 10 degrees. VIRGINIA.

Answer—It is very difficult to reply to your questions in a positive way, because your circumstances are different from ours. For instance, if we had as warm a climate as you report, we would hesitate to put the bees in the cellar, for it would be difficult to keep the cellar as cool as it should be to compel the bees to remain quiet. The winters in which our bees winter best in the cellar are the very cold ones.

We prefer to winter the bees in one hive body, if they have enough food for winter. This amount must be guessed at. We figure about 25 pounds for the immediate winter needs. The brood rearing season requires more, but you may add the second story or food chamber at that time. The advantage of our deeper hives is that they contain more honey in the brood chamber and are therefore safer for winter.

When it comes to removing one story for winter, you must be sure that all the bees are in the story that is left, and you can do that only by examination at the time. Better leave it in two stories than run the risk of disturbing the bees too much.

If you decide to winter in the cellar, do not put the bees in until after a cold spell in November.

PAYMENT FOR EXTRACTING

I have fifteen colonies producing comb honey and find I have a number of frames filled with honey, both half depth and regular size, that I would like extracted. What would I have to pay another beekeeper to extract this honey?

Is there any danger of spreading foulbrood by extracting? If there is, explain necessary steps to avoid this? PENNSYLVANIA.

Answer—We used to extract honey on shares and got one-fifth of the honey for our trouble. But, of course, we removed it from the hives ourselves. Why don't you buy an extractor? A small sized extractor does not cost much and it would last you a long time.

If you have foulbrood in your hives, of course there would be danger of spreading it if you mix up the frames. In that case each frame should be returned to the hive from which it was taken. But you should not allow foulbrood to exist in your apiary. You should cure it.

EXTRACTING SEALED HONEY

In regard to extracting honey, is it always safe to extract honey as soon as it is capped? I extracted some quite early on account of super room. I thought maybe it has a tendency to sour if extracted too early in the season. KANSAS.

Answer—Honey is usually ripe when it is sealed. Sometimes, however, the bees are too much in a hurry to seal it and we see the result when the honey bursts its cappings.

Allowing it to stay in the hive a few days after it is sealed will not result in much ripening. Yet it may do some good. If it is apparently thick enough, I would not hesitate to extract it. We have often extracted the honey four or five times over during the crop.

WHY KILL THEM?

I have a few swarms that are not profitable and I wish to destroy them. Please tell me how I can best effect that. Is there some poison I can apply without damage to the combs and hives? TENNESSEE.

Answer—Bees may be killed by using about a spoonful of carbon di-sulphide, poured upon a rag and inserted at the top of the combs, closing the hive carefully. But one must be careful with that drug, as it is explosive and would catch fire from a smoker or from a cigar. Another drug, which is less dangerous, is brimstone. You may buy rags dipped in brimstone or dip some yourself and use a piece of this in the hive, burning it, under the hive, in an empty hive fitted for the purpose.

But why kill those bees? If you have other colonies, you can make them stronger with those bees. Kill their queen first, then leave them a day or two queenless. Then put them in a hive over the colony which you wish to strengthen, with a newspaper between the two hives. They will unite.

CARRYING OUT IMMATURE BEES

Please tell me what is wrong with a colony of bees I have. They are a fairly strong colony in a Modified Dadant hive with full sheets of foundation. They were put in last spring. I requeneed them the forepart of August.

I have been observing for several days that they are carrying white colored bees out of the hive—that is, bees that were still in the cell. Some are dead and some seem to still have just a little life left when carried out. I looked through the hive this morning and everything looks all right. The queen is laying good, plenty of capped brood and sealed stores. The brood they carry out looks healthy, although I could be mistaken in that. I have seen this before, but never in such quantities. Could it be that these are drone bees? My other bees are not doing this, so why should this colony? It doesn't look good to see so many bees destroyed when they should go to add to the strength of the colony.

MISSOURI.

Answer—I believe your surmise is correct and that the immature bees which they are throwing out are drones.

Probably they judge that they have too many of them. Take notice whether they are driving out the mature drones. If they are doing it, then it is very certain that the larvae in question are drones. An examination of those young bees would give you a positive answer, for drones are larger and have also a larger head and larger eyes than the workers. At any rate, if they have plenty to eat, there is no danger.

Wyoming Beekeepers Expect Fine Harvest

According to L. T. Oldroyd, state commissioner of agriculture, the conditions this year in Wyoming are excellent. He estimates that there are now over 30,000 colonies of bees in the state. The bee center in Wyoming is Fremont County, which last year produced 897,000 pounds of honey from 7,800 colonies. Big Horn County ranks second and Platte County third. Glen Perrings, Utah.

More About Those Paper Cups

We have had so many inquiries about the paper cups mentioned in our July number by J. W. Powell, of New Mexico, that we feel readers generally would like to know where they may be obtained.

These cups are made by the Lily-Tulip Cup Corporation, 122 East Forty-second Street, New York, N. Y. If you are interested in samples and information about them, write to James Way, Nestrite Division of the Lily-Tulip Cup Corporation.

Scottish Efficiency

"Hallo!" exclaimed Donald. "Hae ye heard about MacPherson?"

"No, what's the matter with him?"

"He's opened a new business. Daeing fine."

"What's his line?"

"He's selling glow worms tae bee-keepers."

"Whatever for?"

"Tae put in the beehives so that the bees can see tae work at night." (Tit-Bits.)

Alfred H. Pering, Florida.

Sources of California Honey

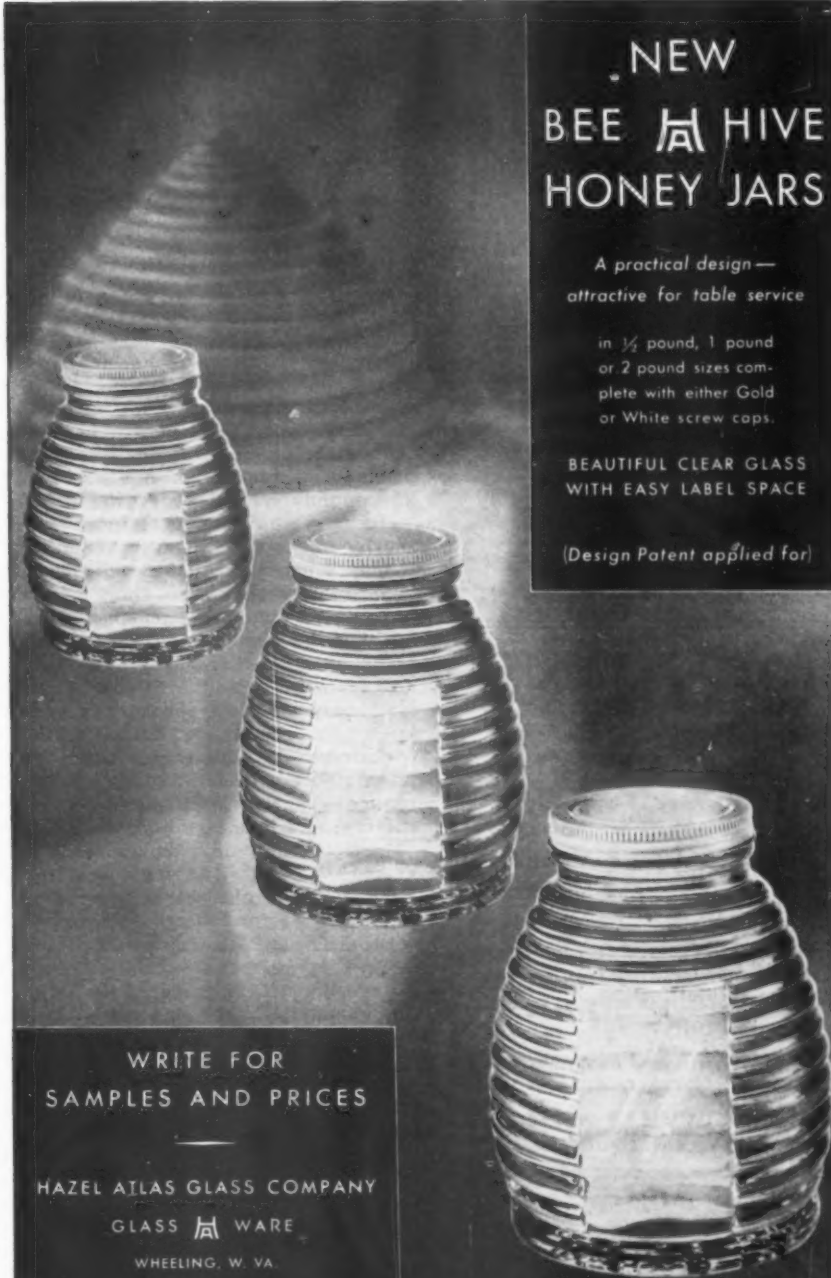
By David G. Sanborn

Probably no other state in the Union has such a variety of honey-producing flora as has California. The Santa Ana Basin, in San Bernardino, Riverside and Orange counties, is peculiar in that in this basin grow most of the nectar-producing plants common to the state. There are about 170 species of plants of importance as honey producers in California. Among these are found white sage, black sage, wild buckwheat, sumac, wild alfalfa, honey-suckle, Christmas berry, filaree, California laurel, button willow, carpet grass, chamise, blue curles, tarweed, coffee berry, and mullein. The highest grade of water-white honey is produced from the black sage. Wild alfalfa, or deer weed, grows profusely in burned-over areas and is a prolific source of nectar. Forest and brush fires sometimes play havoc with honey-producing plants, especially in the mountain regions, and it takes from four to twelve years for sage and wild buckwheat to regain the point where it is a dependable nectar source. Something like 40 per cent of the orange honey produced in the Union comes from California. Orange honey is of high quality, has a heavy body, delicious flavor, and commands the highest market price. Deciduous fruit trees produce a negligible quantity of honey, due to the fact that they blossom during the time of the year when bee colonies are using nectar for brood development in the hive. In addition to the above, other honey-producing plants are alfalfa, eucalyptus, lima bean, avocado, mustard, pepper, radish, clover, vetch, melon, grape, and various garden flowers. Out of all the various sources of honey supply, commercial honey is generally separated into black sage, white sage, orange, wild buckwheat, bean, and wild flower honey. Lower grades of honey contain nectar from various sources, such as pale amber orange, light amber sage, and very dark sage.

Moisture in Honey

The June number of the Journal of Economic Entomology has an article by G. E. Marvin and H. F. Wilson dealing with the subject of moisture in top and bottom layers of honey after a year of storage. It is a rather technical article, of special interest to students who are endeavoring to learn more about honey and the changes that take place as it ages. Honey has long been neglected by scientists and we find our industry handicapped because we know so little about our product. The Wisconsin University is one of the places where important investigations are under way.

F. C. P.



NEW
BEE HIVE
HONEY JARS

A practical design—
 attractive for table service

in ¼ pound, 1 pound
 or 2 pound sizes complete with either Gold
 or White screw caps.

BEAUTIFUL CLEAR GLASS
 WITH EASY LABEL SPACE

(Design Patent applied for)

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Attractive New Labels for the New Hazel-Atlas Bee Hive Jars

Ask for samples and prices. Sized to fit the three jars. See ad on next page for this brand new honey jar design.

You will like them, and our labels

for them are just right in size and colors.

Write us for label samples. A full line of labels in our sample catalogue for all kinds of honey jars and pails.

Write—

American Bee Journal

::

Hamilton, Illinois

Mention the American Bee Journal When Writing Advertisers



CAUCASIANS

have all the good traits of Italians, plus extra gentleness, less swarming, more prolific, longer tongues, less robbing and more dependable workers. Wintered out of doors, and bred in a climate like their native land—severe winters, cold windy springs—thus insuring their good qualities. Breeders from the mountainous Province of Terek.

CARNIOLANS

Best of winterers, very gentle, very prolific at all times and most excellent workers. A Canadian customer secured an average of 400 pounds extracted spring count. Others nearly as good. My own best average 180 pounds in three weeks. My own and Jan Strgar imported strains.

September and October Prices on Both Races

1 to 5 Untested \$.55 each
6 or more50 each
Tested 1.00 each
Replace all failing queens in September. August and September reared queens are far superior to early reared queens from the South in the spring. Both these races give better results in northern and western parts of our country where the flow comes early. Use some Caucasians or Carniolans among your Italians. Both these races will improve your Italians in gentleness and honey gathering.

Albert G. Hann, Glen Gardner, N. J.

QUEENS 25c each

any amount

Guaranteed pure 3-banded Italian queens as good as can be bought at any price.

We are prepared to take care of all orders and have your queens on their way in twenty-four hours.

Safe Arrival and Satisfaction
Guaranteed.

THE CROWVILLE APIARIES
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Time, Money

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(Mention American Bee Journal when writing)

Queens 25c Each

Three-band Italians

1 - 5, 28c ea.; 5 - 100, 25c ea.
No Disease. Satisfaction Guaranteed.

C. G. Ellison, Belton, S. C.

Mott's Northern Bred Italian Queens

75c each

Three \$2.00

Twelve, 7.50

Mr. Arthur Dodd, Niles, Michigan, with three apiaries of our strain, had only one swarm in 1932.

Purely mated or free queen.
Why Buy Hybrids and Bad Swarmers?
E. E. MOTT & SON, Glenwood, Michigan



Meetings and Events

A New Beekeepers' Organization

On August 5, 1932, in the village of Filion, Huron County, Michigan, was formed a new and important society, known as the "Mystic Order of Stepladder Beekeepers." The requirements for membership are that the beekeeper shall operate not less than 100 colonies of bees and shall produce an average of not less than 250 pounds per colony, spring count.

To one who is unacquainted with the ins and outs of honey production it may seem strange that a little village of less than 200 souls should have the honor of housing in its midst a beekeeper whose fame has traveled from Canada to the Gulf and from the Atlantic to the Pacific. Not only is this beekeeper well known to beedom, but he has gained for himself and his skillful and hospitable wife a place of renown in the realms of agriculture. Besides being the first and honorary member of the "Mystic Order of Stepladder Beekeepers," David Running, of Filion, Michigan, has also been honored as the first "Master Farmer" whose sole occupation and means of livelihood is beekeeping. Other beekeepers, it is true, have been honored as "Master Farmers," but none have made beekeeping their sole occupation as has David Running.

To visit David Running's apiaries in Huron County, Michigan, would soon answer the question of why these honors have been thus bestowed. Operating more than a dozen yards located in favorable spots in Huron County, Mr. Running has been able to show that the production of honey is largely a matter of management. Even in the very poor season of 1931, when many beekeepers recorded a failure, Running's crop was over fifty tons.

Alive to the best interests of the beekeeping industry, Mr. Running is a staunch supporter of the American Honey Institute. During the past three years he has pledged and paid to the support of the Institute on the basis of one dollar for each ton of his honey crop. His support, he says, is purely a business proposition and the contribution is as necessary a part of his operating expense as are the actual production costs. To sell one's honey, one must advertise, and the Institute, in his opinion, spreads the gospel of honey better and at less cost than any other organization. Besides producing honey on a large scale, Mr. Running operates bees in

Alabama in order to supply himself and others with package bees and queens in early spring. Beekeeping is, therefore, a year 'round occupation for him and he finds himself busier than the proverbial "busy bee."

The meeting of the Michigan State Beekeepers' Association, held at Filion on August 5 and 6, was one of the most successful and best attended summer meetings ever held in the state. Beekeepers came not only from almost every part of Michigan but from other states as well—Ohio, Wisconsin, Indiana, Illinois and Canada all being represented. The pro-



Running's Huron County skyscrapers make stepladders necessary

gram, under the able management of Secretary Kelty, was in itself enough to attract beekeepers from far and near. The demonstration of packing of cut comb honey by James Hilbert, of Traverse City, and the new Woodman extractor designed especially for draining the "Honey Hunks" were of great interest. Earl Keller, of Medina, Michigan, demonstrated his rotary uncapper, a machine which may in the future bring needed help to extensive producers of extracted honey.

It was a real treat to enjoy the hospitality of Michigan folk, and the entire meeting, from the presentation of the stepladder to David Running down to the meals and banquet served by the local church society, along with the tour to the Running apiaries, made a trip of more than a thousand miles quite worth while.

Change in U. S. Grading Rules

The United States Department of Agriculture, Bureau of Entomology

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and Agricultural Economics, issued a pamphlet July 22, 1932, announcing changes in the U. S. grades for extracted honey as issued in December, 1927, and published in Circular No. 24.

Space would not permit our giving the entire change, but roughly it consists of changing the extracted grades from four grades of fancy, No. 1, No. 2 and unclassified to three grades of fancy, No. 1 and unclassified.

The "turbidity" of honey is a little more definitely stressed upon and the net weight of a gallon of honey is to be not less than 11 pounds, 12 ounces per gallon of 231 cubic inches at 68 degrees F. This compares with the previous specified net weight of 12 ounces at a temperature of 60 degrees.

We suggest that interested parties write directly to the Bureau of Entomology and Agricultural Economics of the United States Department of Agriculture for their pamphlets giving the change in rule.

Texas Beekeepers' Association Has Interesting Meeting

The annual meeting of the Texas Beekeepers' Association this year occurred July 25 and 26 at College Station during Farmers' Week. The opening discussion was about swarm prevention. L. R. Nolen, of Corsicana, explained the use of the shallow and deep super. The shallow super is kept below the brood nest on the bottomboard until the colony begins to need room, when the shallow super is shifted above the brood nest. An excluder is used above the story and a half and the deep entrance is provided during the active season. Mr. Parks, the secretary, advocated fall requeening as a preventative of swarming and the shifting of empty combs to the brood nest to replace honey- or pollen-filled combs. A. W. Bulay explained that his problem is to work out a way to dispose of surplus bees during March.

Interesting facts about the tribulations of beekeepers' wives were given by Mrs. Roy S. Weaver and Mrs. A. W. Bulay. They find it a problem to know when to serve the noonday meals, as the husbands usually arrive long after the time promised. They can hardly be persuaded to do odd jobs about the house on account of always being so busy. In winter they convert the kitchen into a workshop and use the cook stove for honey and wax.

The history of the Southern States Beekeeping Conference was related by H. B. Parks, supplemented by H. E. Coffey, secretary of the Conference. A discussion of the coming meeting of the Conference at Houston, Texas, December 5 and 6, at the Rice Hotel, was given. The Texas association will try to assemble the largest crowd ever turned out to at-

tend this state meeting. Texas Honey Week will be declared during the week the meeting is held and a display of southern honey and a live bee exhibit will be at the hotel.

To clarify the position of Texas beekeepers with reference to other organizations, the following resolution was introduced at the instance of Dr. F. L. Thomas and was adopted:

Whereas the American Honey Producers' League and the American Honey Institute are accomplishing a most valuable work for beekeepers,

Be it resolved that the Texas Beekeepers' Association heartily endorse the work of these organizations; and

Whereas the Southern States Beekeeping Conference is also filling a need in regional work that could not otherwise be met, therefore

Be it resolved that the Texas Beekeepers' Association endorse the work of the Conference.

Beekeeping activities of the Extension Service were explained by R. R. Reppert. They consist mostly in instructing beginners and farmer beekeepers how to transfer bees to frame hives. No instructions are given on how to make this hive, although inquiries come in frequently for this information. The service directs inquirers to bee supply catalogs for illustrations and dimensions and suggests that factory-made equipment is the cheapest.

Chief Foulbrood Inspector Heard dwelt on the human side of inspection work. S. E. McGregor gave some of his experiences in inspection work in New York State. There the inspector may call on the state militia for help in inspecting bees of hostile beekeepers and go about the work while a trooper sits on each end of the protesting beekeeper.

Dr. Thomas discussed the new methods of foulbrood control. He explained that he would be glad to give permission to anyone to treat combs by the method devised by Dr. Tanquary, where satisfactory equipment is provided. He explained why the state cannot attempt these methods and that the burning method was the most economical one yet found.

Again this year Dr. Thomas, Dr. Bilsing and Mr. Heard were hosts to the beekeepers at the home of Dr. Thomas. A feature of the entertainment was the showing of lantern slides of Texas wild flowers in natural colors, given by Dr. Kuhne, of the University of Texas.

Tuesday morning's session opened by a discussion of "Why Texas Beekeepers Do Not Cooperate," led by H. E. Coffey, a director of the Lone Star Honey Producers' Association. He explained that experience gained thus far indicates that it is impractical to attempt to persuade Texas honey producers to delegate the marketing of their honey to a cooperative agency. Producers seem best

able to perform this service independently for themselves. They do not approve the marketing agreement presented to them. The most practical feature of cooperation now is through such agencies as the American Honey Institute, to induce the public to increase the use of honey. As yet, Texas beekeepers have not seen fit to assist in this movement.

The future for Texas beekeepers was given by Mr. Parks in his usual optimistic vein. He foresees yet further increase in production of honey within the state and a greatly increased interest in cooperative effort as soon as there is a change in economic conditions for the better.

The association secured sufficient membership dues to become a member of the American Honey Producers League. Mr. Roy Weaver, president, and H. B. Parks, secretary, were re-elected and Mr. H. E. Coffey was chosen vice-president. Mr. T. W. Burleson was chosen judge of the beekeepers' department of the state fair and Allen Victor was elected superintendent.

H. E. Coffey, Texas.

Resolution Passed by Virginia State Beekeepers' Association

The following resolution was unanimously passed by the Virginia State Beekeepers' Association at its meeting at Yellow Branch on July 20, 1932:

The Virginia State Beekeepers' Association, representing individual honey producers and in sympathy with the true American laborer who deserves freedom from the evil effects of legislative partiality in earning an honest livelihood, hereby agrees:

Whereas, the secretary of agriculture in his ruling permitting the use of corn sugar in canned or bottled food products, without so designating on container or label, directly attacked the pure food and drugs act (which has been the salvation of pure food producers) and established a precedent for further destruction of this great law by selfish interests; and whereas this ruling was made at the request of the corn sugar manufacturers and over the protests of the beekeepers of the United States, as well as various other industries represented as follows at the hearing before Secretary Hyde, July 25, 1930: American Honey Producers' League, Bee Industries Association of America, Virginia State Beekeepers' Association, Maryland State Beekeepers, Sioux Honey Association, Ohio State Beekeepers, Iowa State Department, Good Housekeeping, Gleanings in Bee Culture, Mrs. Wiley, widow of Dr. Wiley (whose tireless efforts produced the pure food law in 1906), National Society of State Health Commissioners, National Canners'



DISPLAY YOUR HONEY PERFECTLY

Dependable Service on Standard Sizes

Our fluted honey jars are made as per specifications of Standardization Committee of the American Honey Producers' League

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Association, National Wholesale Grocers, National Society of Sugar Manufacturers, congressional representatives and many others; and whereas President Hoover, after hearing a committee of above representatives, refused to act,

Be it resolved, In order that the lawmakers of our country may recognize the rights and demands of the producers of honey (nature's most wholesome sweet) and other producers of pure foods, we do hereby pledge our support at the November presidential election to Hon. Franklin D. Roosevelt and the Democratic party, with the hope in mind that the selfish element now holding the grip of legislation in our national capital may be removed and its destructive work permanently repaired.

Be it further resolved, That a copy of this resolution be mailed to the leading bee journals for the purpose of securing the joint support of other associations, true American beekeepers, their neighbors and friends in combating by presidential and congressional vote the legislative forces who have weakened our industry by catering to the desires of moneyed interests. Resolved further, that a copy of this resolution be mailed to Secretary Hyde, Hon. Franklin D. Roosevelt and each congressional representative from the State of Virginia.

James Vinson, Amherst,

President.

John H. Protheroe, Rustburg,
Secretary.

Ohio Summer Meeting

The summer meeting of Ohio beekeepers was held at Delphos, August 8 and 9, at the home apiary of Fred Leininger & Son, attended by about 275 producers. A feature of the program was a talk presented by Prof. W. E. Dunham of the University at Columbus, assisted by Virgil Argo, specialist in beekeeping. Slides were used to present the findings showing the value of bees in fertilizing clovers for seed purposes, proving by yields per acre the increased seed crops where bees were within easy flight of the fields. Lack of yields farther away, even with other pollinators available, showed conclusive proof of the value of the bees to Ohio farmers aside from honey crops.

In the evening a program was held in a big tent at the Leininger home, where Dr. W. E. Kohn, of Grover Hill, acted as master of ceremonies and Mr. E. R. Root gave the principal talk, featuring his personal observations in the Appalachian region.

C. A. Reese, state inspector of apiaries, of Columbus, showed figures on the percentage of infection of bee diseases in various Ohio counties since inspection work under the present system was adopted. Checks the

(Turn to page 383)

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Crop and Market Report

Compiled by M. G. Dadant

For our September crop and market page, we asked reporters to answer the following questions:

1. How is the crop so far compared to 1931?
2. Prospects for balance of season.
3. How is honey selling?
4. How much reduction in prices over last year?

The Crop.

In many instances, the crop is a disappointment over what appeared earlier in the season. The New England states have done fairly well, but New York has been a great disappointment over what was expected in spring crop honey.

In the Atlantic Coast states, Maryland and West Virginia are the only ones which can boast of anything like a fair crop, the other states lying to the south having had very much of a failure. This failure extends clear down into Georgia and Florida. Florida reports about 40 per cent of last year, but the other states do not rank nearly so much.

In fact the entire South is reporting a very short crop of honey generally. Louisiana apparently is the only exception, but it has not nearly as much honey as last year. Texas is also probably only about 75 to 85 per cent of last year which was a short crop.

Ranging in the central western states, the ones which appear the best are Michigan with almost a bumper crop, sections of Minnesota with very good crops and the southern and central regions of Illinois and Indiana where rain has been abundant. This extends also into Iowa and Nebraska and Kansas.

Ohio has probably done as well as last year with Pennsylvania less and Indiana probably has a crop which will compare as favorably as last year. In Illinois undoubtedly the crop will be bigger than in 1931. Michigan is not to be compared with last year, nor Wisconsin either, although Wisconsin has a very light crop which compares with nothing last year. Minnesota may have considerably more honey than last year, but in North Dakota and South Dakota the crop has been disappointing on account of drought and grasshoppers. Nebraska and Kansas rank better. The webworms in Montana have cut down on the crop although it will probably be somewhere near last year as it will also in Idaho. However, in the rest of the Intermountain territory, there is nothing to boast of. Colorado had a complete failure last year and will not have a great deal more this year, except along the western slope. Utah seems the most favored of the plains states, reporting very desirable conditions. In Nevada

the reports are conflicting, but apparently there is nothing flattering. Wyoming will have probably the equal of last year, but nothing like a normal crop. New Mexico is reporting fairly good reports, but Arizona is way short even of last year's figures. In the Northwest, the crop will compare favorably with last year and in California there will probably be considerably more than in 1931 when the crop was small.

Prospects.

Generally speaking, the prospects are good from the New England states stretching directly west to the plains area. In nearly all other sections of the country, either drought, grasshoppers, or the end of the crop year precludes any great amount of further harvest of honey. In fact, only the fall flow areas where buckwheat and heartsease and Spanish needle are abundant, need to figure on a great deal of fall flow.

How Is Honey Selling?

In practically all instances, honey was reported as selling very slowly, indeed.

The best report of movement of honey comes from the western provinces of Canada. In the States, perhaps the best reports are from the plains area and next would come the central western states.

Reduction in Prices.

In practically all instances, reporters suggest that there is going to be a reduction in price and this reduction ranges from 10 per cent to 25 per cent as a maximum. There are, of course, like reported in our last page, quite a large number of producers who have made for themselves a special market and who are not worrying about the price. In many instances, they have been able to maintain the prices they have had ruling on honey for a number of years and are taking care of their special market in a way which precludes their losing the market to someone else.

Owing to late reports coming in, we have revised somewhat our table of suggested honey prices, reducing in most instances. Bear in mind that these cannot be more than a suggestion because we have no machinery for collection of figures in all of the larger cities as to what the ranging price of honey is.

The western Canadian provinces apparently are not figuring on any reduction in prices this year. The reduction was pretty well discounted a year ago and apparently the crop is not going to be so large, but what it will be readily sold at the figures they are anticipating. Demand is satisfactory also at this date.

	Car Lot White	Car Lot Amber	C. L. Comb No. 1	10 lbs. to Grocer	10 lbs. Retail	5 lbs. to Grocer	5 lbs. Retail	10 lbs. Comb Ret.	5 lbs. Comb Ret.	1-lb. Jar to Grocer	1-lb. Glass Retail	Comb to Grocer	Comb per Section
Northeast	.06 1/2	.05	---	1.10	1.40	.65	.80	---	---	.15	.20	3.00	.15
Southeast	---	---	---	---	---	---	---	1.10	.60	---	---	---	---
South	.06	.04	---	---	---	---	---	1.10	.55	.15	.20	---	---
Texas	.05	.04	---	---	---	.40	.50	1.10	.60	---	---	---	---
Southwest	.06	.04	---	.70	.85	.40	.50	---	---	---	---	---	---
North Central	.05 1/2	.04 1/2	---	.85	1.10	.50	.60	---	---	.20	.25	3.00	.15
Plains States	.05 1/2	.04 1/2	2.50	.80	1.00	.45	.55	---	.75	.17	.20	3.00	.15
Intermountain	.04 1/2	.04	2.50	.75	.90	.40	.50	---	---	.17	.20	3.00	.14
Pacific Northwest	.04 1/2	.03 1/2	---	.75	.90	.40	.50	---	---	---	---	---	---
California	.04-4 1/2	.03	2.50	.70	.80	.40	.50	---	---	---	---	---	---
East Canada	---	---	---	.80	.90	.45	.50	---	---	---	---	---	---
West Canada	---	---	---	.70	.80	.50	.60	---	---	---	---	---	---

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References: 1st National Bank, R. G. Dun or
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Copy for this department must reach us not later than the fifteenth of each month preceding date of issue. If intended for classified department, it should be so stated when advertisement is sent.

Rates of advertising in this classified department are seven cents per word, including name and address. Minimum ad, ten words.

As a measure of precaution to our readers, we require references of all new advertisers. To save time, please send the name of your bank and other references with your copy.

Advertisers offering used equipment or bees on combs must guarantee them free from disease, or state exact condition, or furnish certificate of inspection from authorized inspector. Conditions should be stated to insure that buyer is fully informed.

BEES AND QUEENS

MIDDLE TENNESSEE APIARIES—Italian queens, 60c each. Joe B. Tate, 1029 Lischey Ave., Nashville, Tenn.

CHOICE bright Italian queens that are a pleasure to work with and be proud to own. Requeen with stock that has been bred and selected in the North the past 29 years for good winterers, hustlers, gentleness and fine color. One queen 75 cents; dozen, \$8.00. Breeding queens \$6.00 each. Emil W. Gutekunst, Colden, N. Y.

MY cut price on golden Italian queens as good as the best, with health certificate, satisfaction guaranteed: Untested, 70c; six, \$3.90; twelve or more, 60c each. Tested, \$1.00. Select tested, \$1.50. D. T. Gaster, Randleman, N. C., R. 2.

GOLDEN queens, yellow to tip: Untested, 50c; tested, \$1.00. Satisfaction guaranteed. H. G. Karns, Green Bay, Va.

GOLDEN Italian queens, good honey getters and gentle, 40c each; \$4.00 per dozen. A. M. Kelley, Bell, Fla.

GOLDEN Italian queens—ones that will produce nice yellow bees. The word golden just means better bred Italians. I guarantee my queens to produce workers that will bring in the honey, and other qualities surpassed by none. Price 40c each; three for \$1.00; \$30.00 per hundred. E. F. Day, Honorville, Ala.

\$1.00 BUYS three good Italian queens; 10 for \$3.00; twenty for \$6.00. Requeen now. D. W. Howell, Shellman, Ga.

LATHAM'S queens now 50c. Allen Latham, Norwichtown, Conn.

PURE BRED Italian queens. Untested, 40c each; tested, 80c each. Service, quality and satisfaction. Ernest W. Peterson, Sandwich, Ill., R. 2.

EXTRA yellow Italian queenbees remainder of season same price as for August. Same guarantee. Hazel V. Bonkemeyer, Route 2, Randleman, N. C.

NORTHERN queens raised in Michigan. Three for \$1.00. N. J. Smith, Coopersville, Mich.

CAUCASIAN queens from my famous honey gathering strain. To clean up, while they last, 50c each. Bird's Apiaries, Odebolt, Ia.

LAST chance to requeen. Untested queens, while they last, 30c each, or four for \$1.00. Certified and accredited by the State Department of Agriculture. J. M. Cutts & Sons, R. 1, Montgomery, Ala.

HONEY FOR SALE

HONEY FOR SALE—Any kind, any quantity. The John G. Paton Company, 230 Park Avenue, New York.

FOR SALE—White clover honey in 60-pound cans. None finer. Satisfaction guaranteed. J. F. Moore, Tiffin, Ohio.

HONEY FOR SALE—All grades, any quantity. H. & S. Honey and Wax Company, Inc., 265 Greenwich St., New York City.

HONEY—We sell the best. Comb in carriers of eight cases each; extracted, basswood, buckwheat, sweet clover, white clover and light amber. Tell us what you can use for prices. A. L. Root Company of Chicago, 224-230 West Huron St., Chicago, Ill.

NEW CROP shallow frame comb honey, also section honey; nice white stock, securely packed, available for shipment now. Colorado Honey Prod. Ass'n, Denver, Colo.

FOR SALE—Northern white, extracted and comb honey. M. W. Cousineau, Moorhead, Minn.

WHITE clover extracted honey. Write for prices and samples. Kalona Honey Co., Kalona, Iowa.

HONEY FOR SALE—Keep your customers supplied with honey. We can furnish white and light amber honey at attractive prices. Packed in 60-lb., 10-lb. or 5-lb. tins. Dadant & Sons, Hamilton, Ill.

FANCY WHITE Comb Honey, cellophane wrapped, priced right, packed the way buyer orders. O. R. Matthew, Virginia, Ill.

PALMETTO or amber honey in barrels. Peter W. Sowinski, Fort Pierce, Fla.

FOR SALE—New white clover comb honey. Lowest prices in twenty years. Write. Cellophane wrapped or unwrapped. N. B. Querin & Son, Bellevue, Ohio.

NEW crop honey. Choice sweet clover extracted. Thomas Atkinson, R. 5, Omaha, Neb.

NEW clover honey, comb, No. 1, \$2.50; extracted, 7c. Write for prices on large orders. F. J. Smith, Castalia, Ohio.

CLOVER HONEY—Attractive price ten cases two 60's, 1931 crop; three tons 1932 crop ready Sept. 1. Additional saving to anyone furnishing containers. C. F. Strahan, Linwood, Neb.

CASE or carload finest white sweet clover. Jensen's Apiaries, Albion, Neb.

600 CASES finest clover comb honey. J. H. Diebel, Hicksville, Ohio.

TUPELO HONEY—Will not granulate. Packed in any size—8-ounce bottle to 60-gallon barrel. Anthony Bros. Honey Co., Apalachicola, Fla.

DELICIOUS, clover-basswood blend, extracted honey in 60-pound cans at four dollars (\$4.00) each, two to case. Valley View Apiaries, Savanna, Ill.

FOR SALE—Fancy clover extracted honey in 60-pound cans. Sample and price on request. John Thompson, R. 3, Cambridge, Maryland.

BASSWOOD and raspberry comb chunk honey. Case six 5-lb. pails, \$3.50; extracted, six, \$3.25; 60-lb. can, \$5.00. F. L. Barber, Lowville, N. Y.

FORREST DYGERT'S finest new white clover comb. Hammond, N. Y.

AMBER extracted, case or ton. E. S. Miller, Valparaiso, Ind.

SOUTH DAKOTA Fancy table grade sweet clover honey for sale at 6c per pound in 60-pound cans. Case or carload. Sample free. M. W. Thompson, Toronto, S. Dak.

NEW crop fancy white comb, \$3.00; No. 1, \$2.50; No. 2, \$2.00 per case of 24 sections, six- or eight-case carriers. Packed in cellophane front cartons, 25c per case extra. H. G. Quirin, Bellevue, Ohio.

FOR SALE—White clover comb, new crop. C. Holm, Genoa, Ill.

600 CASES white clover comb honey. Charles Guhl, Napoleon, Ohio, Route 7.

WE SELL the best quality honey—comb, extracted, chunk—pure maple syrup, sugar, cream and honey maple table syrup. Any size glass or tin container F. O. B. or freight paid to you, and remember "Service" is our middle name always. Also plain and electric honey display cases, the world's best at lowest prices ever. Buy one or more to round out your display at your county or state fair. Samples and circulars free. Griswold Honey Co., Madison, Ohio, U. S. A.

NICE white extracted in new sixties. Prompt shipment, case or ton lots. Ask for sample. Satisfaction guaranteed. Harry C. Kirk, Armstrong, Iowa.

LIGHT amber goldenrod honey at 4½c; water-white clover at 7½c. The Vlk Apiaries, Independence, Ohio.

WHITE CLOVER honey, extracted, comb and chunk. One-pound sample 15c in stamps. F. W. Summerfield, Grand Rapids, Ohio.

HOWDY'S HONEY—White and amber extracted and fancy comb. New crop from central and northern Michigan. Howard Potter, Jr., Ithaca, Mich.

CLOVER and amber extracted honey. Sample 15c. John Sueper, Grand Island, Neb.

FANCY white and sweet clover honey in new 60-pound cans; \$6.60 per case 120 pounds. Martin Carsmoe, Ruthven, Iowa.

CLOVER-BASSWOOD blend chunk honey. Twelve 5-lb. pails \$7.20. Same extracted, \$6.00. Also 60's. D. H. Morris, Swanton, Ohio.

WHITE honey, new crop, dozen 5-lb. pails \$6.00. C. J. Morrison, 1235 Lincoln Way West, South Bend, Ind.

FINE clover honey, comb and extracted. Case or ton. State your needs. Get my prices. L. G. Gartner, Rowan, Iowa.

FOR SALE—White and amber extracted honey in new cans. H. V. Hyde, New Canton, Ill.

HONEY AND BEESWAX WANTED

WANTED—Shipments of old comb and cappings for rendering. We pay the highest cash and trade prices, charging but 5 cents a pound for wax rendering. Fred W. Muth Company, 204 Walnut St., Cincinnati, Ohio.

WANTED—A car or less quantity of white honey in 60-lb. cans. Mail sample and quote lowest cash price for same. J. S. Bulkley, 816 Hazel St., Birmingham, Mich.

WANTED—Car lots honey; also beeswax, any quantity. Mail samples, state quantity and price. Hamilton, Wallace & Bryant, Los Angeles.

WANTED—Old combs and cappings for rendering. We get all the wax, charging but 4c per pound for rendering. High cash paid for wax. Ohmert Honey Company, Dubuque, Iowa.

WANTED—One ton or less white clover in sixties. Give lowest cash price (freight prepaid) Lockland, Ohio. Hill Walker, 324 Oliver Rd., Wyoming, Ohio.

FOR SALE

ONE Back Lot two-frame honey extractor, almost new. Cost \$11.75; will sell for \$8.00. H. W. Van Tine, 915 South Eleventh St., Monmouth, Ill.

WANTED

WANTED—Four frame honey extractor. Must be a bargain. Owen E. Garrison, Choctaw, Okla.

BEST prices, log on for beekeepers!

EVERYTHING for beekeepers! West 1.

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SUPPLIES

BEST QUALITY bee supplies, attractive prices, prompt shipment. Illustrated catalog on request. We take beeswax in trade for bee supplies. The Colorado Honey Producers' Association, Denver, Colo.

EVERY BEEKEEPER should order B. B. pliers and hive tool combined, for \$1.00, from California Bee and Tool Company, 810 West Pedregosa St., Santa Barbara, Calif.

FOR SALE — We are constantly accumulating bee supplies, slightly shopworn; odd sized, surplus, etc., which we desire to dispose of and on which we can quote you bargain prices. Write for complete list of our bargain material. We can save you money on items you may desire from it. Dabant & Sons, Hamilton, Illinois.

2½ TONS foundation; 5 pounds medium brood, \$1.85; 5 pounds super, \$2.10. Rettig Supply Company, Wabash, Ind.

BEEKEEPERS' electrical uncapping knife, standard 10". Satisfaction guaranteed. Price \$10.00. When ordering state your voltage, 110 or 120 volts. Only maker in U. S. A. Paul Krebs, 8000 Fulton Ave., Detroit, Mich.

MISCELLANEOUS

PLANS FOR POULTRY HOUSES — All styles; 150 illustrations. Tells you the type to build for your particular locality. Secret of getting winter eggs, and copy of "Inland." Send 25c. Inland Poultry Journal, 523 Holiday Bldg., Indianapolis, Ind.

BUY a high and dry lot in Oskaloosa County, Florida, for a ten dollar bill. This is an ideal location for apiculture. Write for pamphlet. William E. Skillman, 34 Morningside Avenue, Beacon Beach, N. J.

BEEKEEPERS: Improve sources of nectar by planting Vitex trees or seed. Prices are greatly reduced this season. Write Joe Stallsmith, Galena, Kans.

THE BEE WORLD — The leading bee journal in Great Britain and the only international bee review in existence. Specializes in the world's news in both science and practice of apiculture. Specimen copy, post free, 12 cents stamps. Membership of the Club, including subscription to the paper, 10/6. The Apis Club, Brockhill, London Road, Camberley, Surrey, England.

Meetings and Events

(Continued from page 380)

past season showed a remarkable reduction in percentage of infection and those present were urged to secure the cooperation of their county officials in arranging for local inspection work.

Several trips by car were made to outapiaries both days and the meeting wound up at the State Experimental Farm at Holgate, where various bee projects were explained. Others who appeared on the program were Mr. Clifford Muth and Prof. Balinken, of Cincinnati, and Kenneth Hawkins, of Watertown, Wisconsin. A fair crop of honey was reported for the state as a whole, but below normal, due to insufficient rainfall this season.

Grading and Marketing of Honey

The Department of Entomology of the Missouri College of Agriculture at Columbia is equipped to grade honey according to U. S. standards. It is the first time the department has been in a position to offer this

service. Anyone interested in grading their honey for the market should send a sample to the Department of Entomology at Columbia, Missouri. The sample should be about one-fourth pound in size, or, roughly, the amount that would fill a tea cup. There will be no charge for this service. Heretofore some of Missouri's beekeepers have had to send their honey elsewhere for grading, but the college is now in a position to render this service. Should any beekeeper or county or local organization desire assistance in grading and standardizing their product, they should get in touch with the department at once. With an abundant honeyflow this year, marketing problems will, no doubt, be increased. Only the finest quality should be offered for sale, and only clean and neat containers with an attractive label should be used. Mason fruit jars are satisfactory, and perhaps the one-pound jars, the ten-pound pails and larger containers will be best for the ones who sell large quantities. A standard product along with cleanliness and neatness in appearance are necessary factors in the marketing of honey, and the beekeepers who observe these essential points usually have the least trouble in selling their product.

Missouri Beekeepers' Association

The Missouri State Beekeepers' Association held its annual meeting and election of officers at the home of Mr. and Mrs. J. F. Diemer, Liberty, Missouri, August 10 and 11. The meeting was well attended and a successful one. Mr. Diemer's apiary and honey house are models of efficiency, where he carries on considerable experimental work, giving the results for the benefit of all.

The reports by deputy inspectors show progress in combating American foulbrood in spite of having no appropriation and depending entirely on the 15-cent registration fee to pay for the inspection. Some counties show a reduction of from 12 to 1 per cent in three years. With such careful work, if we had an appropriation so the entire state could be covered and clean areas protected, we could save thousands of colonies from destruction.

Dr. K. C. Sullivan, state apiarist and a member of the Board of Agriculture, discussed the form of inspection certificate and how it should be used, whether on each container, large and small, or only on each case or large container. Some of those who use it on each container or package regardless of size say the certificate helps sales and their customers look for it. There is nothing printed on it about diseases that would turn one away from the use of honey.

Among other plans for the coming year is one for a number of produc-

tion contests in different parts of the state. Mr. Diemer was appointed to promote such contests. Such a production contest recently held by the Heart of America Beekeepers' Association was found to be very educational and did much to renew interest lagging as a result of several crop failures. Enthusiasm ran high and contestants studied colony management as they would not have done otherwise and worked out a number of good plans. Mr. Diemer's was so good that it won in the professional class and he is going to use it on an outyard next year. George La Rock won in the amateur class. State rules to be used next year are to be formed by the Executive Committee of this association and printed and furnished to all who want to use them.

Mr. A. W. Gale, Chillicothe, is re-elected president; Messrs. J. F. Diemer, Liberty; Harry Hitz, Oregon; Adam Scott, Joplin, and Dr. William C. Wilson, St. Charles, are vice-presidents, and Miss Nina Scott, Clinton, secretary-treasurer.

Nina Scott, Sec'y-Treas.

Idaho State Honey Producers' Association Annual Picnic

Speaking at the Idaho State Honey Producers' Association annual picnic, held at Filer fair grounds, Sunday, July 31, H. H. Keck, of Paul, told of trucking 440 packages of bees from Oroville, California, to Paul, Idaho.

It is believed that this was the first truckload of package bees of any magnitude to be brought into the state. They were two-pound packages, bought for E. J. and Guy Farnsworth and for Mr. Keck, all prominent producers of the Minidoka irrigation project in southern Idaho. All three men accompanied the shipment. Much care was taken to provide plenty of ventilation and to protect the valuable cargo from dust, the men stopping from time to time to inspect their passengers.

The bees arrived at their destination, a distance of 780 miles, in excellent condition, with a loss of only two queens. Less than two days were required for the trip. They started shaking early one morning and got the bees to their new homes the evening of the following day. The bee men were well satisfied with this transportation experiment, averring that much money was saved over cost of shipment by express.

Other talkers at the picnic were Frank Beach, of Burley, who explained a system of record keeping; J. J. Lockie, Twin Falls, who told of how the Idaho Honey Company handled increases in colonies, and Mrs. H. H. Keck, who explained the use of honey in canning and showed that the use of honey at present prices for this purpose is far cheaper than sugar. Sweetser.

AMERICAN HONEY INSTITUTE
Indianapolis, Indiana

KELLOGG COMPANY
Battle Creek, Michigan

**Bran Assumes a New Importance
in the Low Calorie Diet.**

**SINGING LADY
RADIO PROGRAM**

**Recent Research on Bran
Shows the Following:**

1. Bran fed for 2 to 4 months on diet of bran was found to be the best source of food for the maintenance of the normal state of the body.
2. Bran added to diet was found to be the best source of food for the maintenance of the normal state of the body.
3. When a person dieted on bran it was found that the diet was not only palatable, but also gave a feeling of fullness.
4. In a study on healthy persons it was found that the diet of bran was not only palatable, but also gave a feeling of fullness.

The booth at the convention of Home Economics workers at Atlanta, Georgia, shown above is proof of 1932 help given the American Honey Institute by the Kellogg Company of Battle Creek, Michigan. By the gift of this space Mrs. Malitta Jensen, of the Institute, was enabled to meet hundreds of workers and present the honey story. This same courtesy was shown the Institute each three years previous at Boston, Denver and Detroit. The cost of space would otherwise have been prohibitive.

Honey is to feature the Singing Lady's program November 7 to 12 this year; special features are made possible for National Honey Week and daily honey's message goes to thousands on Kellogg food packages and recipes.

Through Miss Barber membership in Home Economics Women in Business has been possible for Mrs. Jensen. Space prevents telling of the many other courtesies extended honey by the Kellogg organization.



Miss Mary I. Barber
The Kellogg Company
Battle Creek, Mich.

You beekeepers with honey to sell should be as vitally interested in the work of the Institute. Many are giving a few pounds of their 1932 honey crop to finance this wonderful work. For honey recipes and just how you can help in any way, no matter how small, write today to the

AMERICAN HONEY INSTITUTE

417 North Few Street
Madison, Wisconsin

GET RUNNING'S AND GET HONEY QUEENS—THEY SATISFY

The kind WE use in our extensive Michigan Apiaries where WE produce honey by the carload.

All Italian stock. Accredited & certified by Alabama Dept. of Agriculture. Choice untested queens, 50c each. 10 or more, 40c each. Tested, 50c each extra.

Address for quick service—
David Running Apiaries
Sumterville, Alabama
Telegraph Station, Epes, Alabama.

We can fill orders for **GOLDEN ITALIAN QUEENS** promptly, until November. Single Queens 75c; two and over, 50c each.

Our queens produce those gentle bees that fulfill all requirements. We take this opportunity to thank our numerous patrons for all kind considerations. **Stevenson's Apiaries, Westwego, La.**

Our Fall Price List Is Yours for the Asking

☛ Dadant's fall price list is now ready for mail. Get your copy early.

☛ It lists comb honey packages, packages for honey, honey handling equipment, honey selling helps, labels, shipping cases.

☛ If you need anything for harvesting or selling your crop, we have it.

☛ Send for a complete copy of our fall price list.

DADANT & SONS
Hamilton, Illinois

YANCEY HUSTLER QUEENS

THREE-BAND

\$30.00 per 100; \$4.00 per doz.; 40c each.

Quick service and satisfaction guaranteed

Caney Valley Apiaries :: Bay City, Texas

GRAY Caucasian Queens

Our many years of experience in breeding Caucasian bees enables us to offer you queens of highest quality at the lowest price in history. They are gentle, record honey producers and have the longest tongues of any race.

Untested queens any number, \$.50 each. Tested, \$1.50; Select tested, \$2.50.

We guarantee pure matings, safe arrival, no disease and satisfaction.

BOLLING BEE CO.
BOLLING, ALABAMA

THRIFTY QUEENS

Accredited and Certified

30c each

Every THRIFTY queen is guaranteed to please.

W. J. FOREHAND & SONS
Since 1892. Fort Deposit, Alabama

Send Your Institute Honey Donations to These Receivers

These individuals and firms have agreed to take in honey donated to the American Honey Institute, sending a check to Russell H. Keltz, treasurer of the American Honey Institute, East Lansing, Michigan, for the value of the honey at the market price, less the freight:

Honey Receivers

- George J. Brown, Fresno, Calif.
- M. H. Hunt & Son, Lansing, Mich.
- Allen Latham, Norwichtown, Conn.
- Bee-Kist Products, Inc., 8272 Jefferson Street, Phoenix, Ariz.
- A. G. Woodman Company, Grand Rapids, Mich.
- Dadant & Sons, Hamilton, Ill.
- James Gwin, Department of Markets, Madison, Wis.
- Lothrop Nursery Company, Aberdeen, S. D.
- T. W. Burleson, Waxahachie, Texas.
- O. S. Bare, Extension Entomologist, College of Agriculture, Lincoln, Neb.
- Sioux Honey Association, Sioux City, Iowa.
- H. M. Krebs, Sacramento, Calif.
- George C. Barton, Meriden, N. H.
- Colorado Honey Producers' Association, Denver, Colo.
- George L. Emerson, 3226 Alosta, Los Angeles, Calif.

Above receiver nearest you is to be notified of the number of pounds you contemplate sending in before shipment is made.

"BETTER BRED" Italian Queens now 22½c 3-Pound Package with Queen \$1.50

50 queens shipped on package bees without attendant bees, \$12.00 prepaid. Just like using queens from your own nuclei.

Calvert Apiaries, Calvert, Alabama
A. L. Webb.

Jensen's "Magnolia State" Strain Queens Pure Three-Banded Italians 25c each

Good queens — a requisite to good wintering. Now is the time to attend to this important job. Queen prices are bound to advance another season, so take advantage of present low prices.

The extra number of colonies that will winter successfully through the introduction of young queens will more than pay for queens for the entire apiary.

Order in advance to secure desired dates, although we can usually make prompt shipment unless exceptionally large numbers.

Pure matings. Safe arrival and satisfaction guaranteed.

JENSEN'S APIARIES :: CRAWFORD, MISS.

GUS DITTMER COMPANY

It is with the greatest regret that we must announce the death of the senior member of the firm, Mr. Gus Dittmer. The business will continue, as before, under the management of E. H. Hanselman, who has for the last ten years been connected with the firm, and at the head of the foundation department.

We specialize in working wax into foundation for cash, or wax in payment. We carry a full line of beekeepers supplies. Write us for prices.

GUS DITTMER COMPANY
AUGUSTA, WISCONSIN

Mention the American Bee Journal When Writing Advertisers

Quality Bred Italian Bees & Queens

NONE BETTER

Our bees and queens are used by some of the largest commercial honey producers, year after year. An unsolicited report comes from Canada stating "we received 450 pounds honey from one of your two-pound packages with queen." We also have many other similar reports, and if it is honey or other good qualities you will find our bees worthy of a trial.

Select quality queens, 50c each. Two-pound packages with queens, \$2.00 each. Three-pound packages with queens, \$2.50 each.

Safe arrival and complete satisfaction guaranteed.

Dealers for Lewis Beeware and Dadant's Foundation.

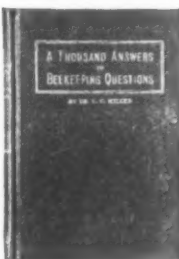
York Bee Company

*The Home of
Quality Products*

Jesup, Georgia

1000 Answers to Bee-keeping Questions

By **DR. C. C. MILLER**



A thousand of the best answers, by one having a long experience in answering questions from beekeepers on all kinds of subjects. 276 pages of lively information. Price, \$1.25, postpaid. With the American Bee Journal for one year, \$1.75.

Address:

AMERICAN BEE JOURNAL
Hamilton, Illinois

The POSTSCRIPT

GOSSIP ABOUT THE OFFICE IN THE MAKING OF THE MAGAZINE

Down on the Farm

After fourteen years, I am back again on my Iowa farm. The old place seems very attractive after the long absence. I have been back for a short stay on several occasions. Once again I am occupied with the homely duties of country life. The humming of the bees, the growing crops and singing of the birds replace the clicking of the typewriters and the rustling papers so characteristic of the office. The change from office to farm is very agreeable—at least for a time.

— o —

Bees and Berries

Here at Pellett Gardens we have several acres of berries. Just now (June 24) the black raspberries are going to market and at the same time the bees are busy among the blossoms of the late reds. Little has been written about the work of bees in pollination of raspberries, but when I observe the large numbers of bees among the flowers and see every bloom followed by a berry, I feel sure that the insects serve a very useful purpose. Bees and fruit make a happy combination on many farms, but not every fruit grower realizes how much of his success is due to the activity of the insects among the blossoms.

— o —

Some years ago E. M. Cole presented me with a bird house made from the shell of a coconut. Cole is the beekeeper who sometimes writes for the American Bee Journal. He knows more about the literature of beekeeping than any man I know, and when so-called new discoveries are announced is likely to tell us when and where someone told the same story in some long-forgotten publication.

With the meat of the coconut removed and an entrance hole an inch in diameter, it makes a home which just suits a wren family. This one is under the eaves of the little bungalow which served as a study when we formerly lived at the farm. One or more families of wrens are reared in it each summer, and if all would return at one time it would make a big house party.

Most beekeepers get interested in the birds that come about the apiary, although I am more of a crank than most people about such things. I have been much interested in watching the catbirds which come to the entrance of the hives to get the fat waxworms when the bees drive them out. Once let a bird learn that such juicy larvae are to be had and they will be on hand at meal time.

— o —

Here in western Iowa we depend mostly on white clover for our honey. The past two unusually dry seasons have about finished the white clover and there is a poor prospect for a crop except where there is a liberal quantity of sweet clover also. This season is a wet one. It has rained frequently all spring and heavy downpours come too often for the comfort of the men who want to work in the fields. The past three days have been fine and a force of men have been at work hoeing the berry patches and vegetables. Young white clover is coming in everywhere and it looks like next season might be an old-time clover year again. This season is much like 1915 was here, and if next season is like 1916, look out for a bumper honey crop.

— o —

The basswood is in bloom the last week in June. The bees are roaring among the blossoms whenever it stops raining, and if there was enough basswood there might be a honey crop in spite of the clover shortage. The trees around the margins of my grove have a very heavy bloom and in the evening the air is fragrant with the

odor of the blossoms. The bloom this season opened about a week earlier than we expected it in the years when we lived here at the farm and depended upon the bees.

— o —

Roy Stibbs of Burbank, Ohio, writes me that he secured some Banat bees from T. W. Livingstone, of Georgia, some years ago. Now he wants to secure Banats again, as he found them to be superior to the Caucasians. Mr. Livingstone has been dead for several years and I know of no one else who has had the Banats recently. I visited Mr. Livingstone some time before his death and found him to be very enthusiastic about the Banat bees. To me they appeared very similar to the other grey races, but they may have qualities lacking in the others. If there are Banats still to be had, I will be glad to know where.

— o —

The disease question is never settled. I have received some long letters from beekeepers who make the statement that burning has failed, as has every other method of dealing with disease, in making permanent improvement. One correspondent recently mentions the large appropriations for disease control in recent years as compared to the modest sums used by the early inspectors. In view of the sums available for disease control in several of the states, there should be opportunity to demonstrate whether official authority is able to meet the situation. Personally, I am inclined to the belief that some new and different approach will finally solve the problem, if it can be solved. Results to date are disappointing, no matter what method has been used.

— o —

Leonard Hinkle, of Rose Hill, Iowa, writes that he has an acre of motherwort and last year secured considerable honey from it when there was nothing else for the bees to work upon. It blooms for a long period and grows freely about old barn lots and waste places. It came originally from Europe, but is now widely spread in this country.

There was no motherwort here at the farm when I lived here fifteen years ago, but now I find several clumps. It is not a bad weed to control, but is rather unsightly in fencerows and unused corners. Hinkle says that his was started ten years ago from chick seed. It is probable that many weeds are spread in this way, since the cleanings from grain are often used in chick feed.

— o —

A beekeeper writing from Florida tells about his former difficulties from winter losses in the North before he learned how to pack, and the importance of young queens and plenty of good winter stores. Now in a warm climate he finds troubles of a different kind. Moths and ants are a constant source of annoyance and if he neglects his bees he loses colonies in midsummer. The advantages and disadvantages are rather evenly divided between different localities after all.

— o —

Reports of four to six supers of sealed honey in some localities are cheering so early in the season. With the price of sugar advancing, the beekeeper with a good crop is to be congratulated even though the price may be lower than in former years. If sugar goes up, we may expect easier sale for honey and somewhat better prices.

One finds a much better feeling among the farmers of late since the price of hogs has been going up. With advancing prices the general feeling will improve quickly and business may be expected to begin to hum again.

Frank C. Pellett.